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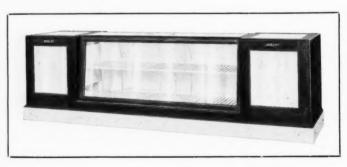
Out in the great northwest, in what was once known as Oregon Territory, there are great numbers of fir and spruce trees. These trees grow tall and straight, seemingly absorbing the cleanliness and purity of the atmosphere in which they grow. First quality fir or spruce is used as interior lining in all Brecht refrigera-

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1853

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1924

THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

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Vol. 70.

Chicago and New York, February 2, 1924

No. 5.

Prizes for Practical Meat Trade Ideas

Plan to Promote Development in Packinghouse Practice Announced by the Institute of American Meat Packers—Every Member Employee Has a Chance

A plan to promote better packinghouse practice, and to stimulate the interest of packinghouse employees in developing new and better ideas and methods, has been announced by the Institute of American Meat Packers.

There has been remarkable development in meat packing methods and processes in recent years. But there is room for more.

Above all, there is need to arouse the interest of the average packinghouse employee in his work, to stimulate his pride in his industry, and to promote his skill

So the Institute of American Meat Packers has established a cash prize contest for the best ideas. President Herrick announces the first contest this week.

Prizes of \$500 and \$250 are offered for the best and the next best idea. Any employee of an Institute member may compete. Decision will be made by a committee of experts, and prizes will be awarded at the next Packers' Convention.

Everybody Has a Chance.

The competition will be under the direction of the Committee on Practical Research of the Institute, and anybody from laborer to superintendent has a chance at the prizes. Those who submit worthwhile ideas which may not win the first two prizes will be given awards of merit.

THE NATIONAL PROVISIONER will assist the committee in the competition, both in furnishing practical information to contestants, and in giving their work full publicity in its columns. Contestants also will be fully protected in every way in deriving any benefits from their ideas which may accrue.

The Institute Prize Contest.

Every packinghouse man has a pet idea, away back in his head-maybe several ideas-for the advancement of processes in his department, or for increasing the value or sale of some product. But, like every other packinghouse employee, he has been constantly crowded to the limit in taking care of his particular job in the best way.

So he says, "Some time I'll get around to working out that problem; next summer I won't be so busy; I'll do it then." But next summer there's something else, and perhaps the time never comes, and a really constructive, practical idea or process is lost to the industry.

This competition is designed to encourage that man to make known and test out his idea for his own advancement, and for the good of the industry.

Elaborate Tests Not Necessary.

If the contestant has time and opportunity to work out his problem, so much the better. If he can make tests and sub-

A Special Prize

In addition to the prizes offered by the Institute in the Practical Idea Contest, The National PROVISIONER will offer a special cash prize of \$100.00 for the bestprepared or best-presented idea submitted to the Committee.

This does not necessarily mean the best-written brief. It means the idea which the Committee decides has been presented in the best way.

The winners of all prizes and awards of merit will have their achievements given full credit in the columns of The National Provisioner, with the approval of the Committee.

mit the results, he should give his results fully.

But if he has no time or opportunity to work out those tests, he should write out his ideas as clearly and concisely as possible, and submit them to the Committee on Practical Research. And if his idea is best, though undeveloped, it may win, for the award will probably go to the idea that is fundamentally the best.

The Committee on Practical Research Will Aid Contestants.

The Committee on Practical Research includes the following:

R. F. Eagle, Wilson and Co., chairman; M. D. Harding, Armour and Co., vice chairman;

nairman;
F. J. Gardner, Swift and Co.;
A. W. Cushman, Allied Packers, Inc.;
R. E. Yocum, The Cudahy Packing Co.;
W. B. Farris, Armour and Co.;
Donald MacKenzie, Swift and Co.;
S. C. Frazee, Wilson and Co.;

John Roberton, Miller & Hart; R. E. Trotter, Boyd, Lunham & Co.; George C. Voltz, Jacob Dold Packing

George M. Foster, John Morrell & Co.; W. H. Allerdice, Indianapolis Abattoir Co.; J. H. Agnew, Wilson and Co.

These men, and John P. Harris, secretary to the committee, are at the service of all those desiring to enter the contest.

Contestants are invited to write to the committee freely for any information which they may need in developing their process. They will actively assist the contestsants in every way possible, and all information will be furnished freely and unreservedly.

This is a remarkable opportunity for contact with the best operating minds of the industry, and should go far towards stimulating the contest.

The National Provisioner Will Help.

As always, THE NATIONAL PROVISIONER will assist the Committee on Practical Research in this contest by giving practical advice to all aspiring to enter the contest. Paul I. Aldrich, Editor of THE NATIONAL

PROVISIONER and of "The Packer's Encyclopedia," the recognized handbook on meat packing operations, will assist any of the contestants in securing the fullest possible information, and THE NATIONAL Provisioner invites all contestants to write freely for information and advice.

It is suggested that contestants watch THE NATIONAL PROVISIONER for further announcements covering the contest.

Rules for the Contest.

Following is a copy of the rules governing the Institute's contest, as sent to members this week by President Charles E.

1. The reward is to be \$750.00 cash.

The first prize will be \$500.00.

The first prize will be \$250.00.

The second prize will be \$250.00.

Certificates of merit from the Institute will be presented to all deserving contestants, and their work will be featured by NATIONAL PROVISIONER.

This contest offers every employee an opportunity of gaining honor and recognition in his industry.

2. Every contestant must submit a brief describing his idea or process fully not later than August 15, 1924.

What It May Be.

3. The achievement may be anything which has to do with the operating departments of meat packing establishments.

(a) It may be an improvement in a manufacturer's process, such as the curing of meat, the refining of lard, the slaughtering of hogs, or the manufacture of sausage.

(b) It may be a labor-saving device in any operating department whereby one or more men are eliminated, or whereby pro-duction is increased with the same labor outlay, or anything else that effects a real

(c) It may be the statement of a simple idea whereby the value of some pack-inghouse product may be handled in a different manner to increase its value or

(d) It may be a process for improve-ent of the quality or desirability of any packinghouse product.

Those Who Are Eligible.

4. Only employees of a member of the Institute of American Meat Packers shall be eligible for competition. Such em-ployees shall have been employed by that member not less than ninety days before submitting their briefs, and must be em-ployed by a member at the time that the award shall be made.

5. The awards will be made by petent committee, who will carefully consider every suggestion made, and will make the most thorough possible investigation of all improvements brought to their attention. This award will be made at the time of the next convention (September, 1924.) No one submitting a brief will be a member of this committee, and no paid employee of the Institute shall be eligible for competition.

6. This is the first of a series of competitions for the advancement of the practical operations of the meat packing industry, and it is expected that this will be a regular part of the program of the Institute of American Meat Packers.

contestant should understand that failure to win the contest this year does not disqualify him for competition next year. In fact, it is expected that many contestants whose processes have not developed far enough to win this year will be able to improve the processes so that they may, eventually, win a later contest. The Committee on Practical Recontest. The Committee on Practical Research will gladly assist these contestant in perfecting their processes and EVERY CONTESTANT WILL BE FULLY PROTECTED IN EVERY WAY.

ways overcharged for bacon delivered to the government.

This charge is made in face of the fact that the U. S. Food Administration fixed the price on this army bacon, the company operated under a Food Administration license, and the business was regulated by the Food Administration. The accounting system was prescribed by the Food Administration and its accountants were constantly in the offices of the company, going over the books and records. It is felt, therefore, that should an overcharge have existed, it should have been discovered long before the lapse of four

The company's position is stated regarding the demand of the Secretary of Agriculture for access to its books and records. This demand has been refused, on the ground that it would be a violation of the constitutional rights of the company, and that so long as there is absence of violation of the law, it claims the right to conduct its affairs without interruption by government agencies.

Employee Representation Succeeds.

A plan of employee representation was established two years ago in all the United States and Canadian plants of the company. The purpose of this plan is to bring about better cooperation between employees and management. It is believed that the plan is based on sound principles and already worthwhile results have been achieved. In the first five months of 1923 865 cases were handled. The findings in more than two-thirds of these cases have been in favor of the emplovees.

More than 5,000 employees are taking one or more of the educational courses provided by the company. New courses have been added and the activity has been extended to additional plants and branch houses.

Advertising Helps Everybody.

Regular product advertising and institutional advertising have constituted the publicity policy of the company during the year. It is felt that these two types of advertising benefit both the producer and the consumer. They widen the market for meat and meat products and increase the volume of business. The expenditure for this publicity amounted to only a small fraction of 1 per cent of the total sales of the company.

The company's activities in the distribution of butter, cheese, eggs and poultry in the sections of underproduction from the great area of overproduction in the middle west are shown to be an economic feature in the utilization of facilities already in operation for the distribution of meat products requiring cold storage facilities.

Swift Yearbook a Comprehensive Review

A review of the year 1923 as a record one in livestock production; charts showing the receipts and prices of cattle, hogs and sheep for twenty years; the effect of low by-product values on cattle prices; the growth of a great packing company over a period of twenty-seven years; the cost of refailing meat; foreign trade, and other interesting discussions are included in the 1923 yearbook of Swift & Company. As usual, it is one of the worth-while productions of the year, both editorially and typographically.

The average price paid for cattle during 1923 was \$6.89, for hogs \$7.56, and for sheep and lambs \$12.45. The cattle price is 7 per cent higher than that paid in 1922, the hog price 18 per cent lower, and the sheep and lamb price was at practically the same high level..

During the year Swift & Company earned an average of \$1.10 per head on cattle, less interest, as against an average profit per head of \$1.07 over a period of aine years. This profit is about 10c per hundred pounds of live cattle, or less than 1/4c per pound of meat to the retailer. With the exception of the year 1921, byproduct values were the lowest in the past nine years.

Nearly 50,000 Shareholders.

In reviewing the growth of the company, it is pointed out that it has not been a ciose corporation for 35 years. In 1886

there were six shareholders, and in 1923 there were more than 46,000. There are shareholders in every state in the Union, from New Mexico with a minimum of 14 to Illinois with a maximum of 13,510. More than 1,300 of the company's shareholders reside in foreign countries. Something over \$12,000,000 is required to pay the annual dividend to these shareholders on an 8 per cent basis.

The charts showing the various retail cuts of beef, lamb and pork, which appeared in the principal women's magazines of the country, are reproduced. charts were prepared in an effort to bring about a better understanding of meat values and to stimulate a demand for the less popular cuts of meat. They are a wonderful piece of constructive advertis-

A Government Trick.

The company's claim against the government for \$1,500,000 for actual loss sustained in the manufacture and sale of bacon put up for the army under government contract, and the government's counter-claim for about \$1,900,000, are reviewed.

This counter-claim was filed four years after the claim against the government, which claim has been pending in the meantime. In the counter-claim it is charged that Swift & Company "pyramided" costs and in other illegitimate

HOG RAISING IN DENMARK.

The first nine months of 1923 show a decided increase in the slaughter of hogs over the same period in 1922; 2,472,000 hogs being slaughtered during the first nine months of 1923 in Denmark, compared with 1,581,000 hogs during the same period in 1922, according to official sta-tistics reported by Consul General Marton Letcher at Copenhagen.

Packers Hear of Institute Plans

Dean Filbey of University of Chicago Appointed to Direct Institute of Meat Packing—Visit to Eastern Cities Interests Packers

The University of Chicago has announced the appointment of Emery T. Filbey, dean of University College, as director of the Institute of Meat Packing, which is a complete educational unit conducted by the University of Chicago and the Institute of American Meat Packers in cooperation.

Director Filbey worked in the industry before he entered the educational field, and combines in rare measure the practical viewpoint of a man experienced in production with the training of a specialist in vocational education.

The institution of which Dean Filbey is director is now carrying on research and offering instruction by evening classes and correspondence in subjects applying to meat packing. The present courses are intended primarily for men already engaged in the packing industry.

Beginning next fall, however, the Institute of Meat Packing will offer also a four-year program of full-time day courses for young men who wish to attend college before making a beginning in the packing industry. It is under the guidance of a Joint Administrative Committee, which consists of seven representatives of the University of Chicago and four representatives of the Institute of American Meat Packers. The institute's representatives are:

Charles E. Herrick, president of the Institute of American Meat Packers.

Thomas E. Wilson, chairman of the Institute Plan Commission.

Oscar G. Mayer, chairman of the Committee on Educational Plans.

W. W. Woods, vice-president in charge of the Department of Education and Research.

The Institute Head.

After practical service in industry, Dean Filbey was graduated from the Indiana State Normal School in 1907. He then took special work at Bradley Polytechnic Institute and the Armour Institute of Technology, and was afterward graduated from the University of Chicago. His specialty is industrial education.

Dean Filbey became associated with the instructional staff of the University of Chicago in 1909. Since that time he has held successively the following positions there: Instructor, Technical Department, University High School; head, Technical Department, University High School; member, Department of Education, School of Education; director, Technical Division, United States War Training School, University of Chicago; dean, University College.

Dean Filbey's previous experience includes considerable work of the kind that will fall within his province as director of the Institute of Meat Packing. He knows the viewpoint of industry, since he is a man who has been engaged in it.

Eastern Packers Hear of Plans.

W. W. Woods, vice-president of the Institute of American Meat Packers, in charge of the Department of Education and Research, and Director Emery T. Filbey of the Institute of Meat Packing recently visited several Eastern cities in



W. W. WOODS

Vice President of the Institute in Charge of Education and Research.

connection with the educational work and in cooperation with the district committees in the cities visited.



DEAN E. T. FILBEY
Director of the Institute of Meat Packing.

The first city visited, with respect to the educational efforts, was Baltimore. Ar-

rangements there were under the direction of the district committee, which consists of T. Davis Hill, chairman; Michael A. Keane, Joseph Kurdle and Howard R. Smith. Meetings were held at the Association of Commerce for Baltimore packers; at the plant of Shafer and Company for employees of Shafer and Company and Swift and Company; and at the Old Colony Club for the employees of William Schluderberg-T. J. Kurdle Company, Corkran, Hill and Company, Wilson-Martin Company, Consolidated Beef and Provision Company, John A. Gebelein Company, Greenwald Packing Corporation, C. Hohman and Sons and the Kurrle Packing Company. Those attending the meetings for employees were, for the most part major and minor executives of the companies and some younger men who had shown capabilities.

At Philadelphia and New York.

In Philadelphia the matter was handled by the Philadelphia members of the district committee, consisting of John I. Felin and Company; Bayard C. Dickinson, of Louis Burk, and Frederick A. Vogt, of F. G. Vogt and Son. These men, after meeting with Mr. Filbey and Mr. Woods, personally presented to appropriate men with their companies the educational opportunities offered by the Institute of Meat Packing. Meetings were held at the Wilson-Martin Company for major and minor executives and younger men of promise, and personal calls were made on B. Ernst Brothers, Hamilton Food Products Company, George Hausmann and Sons, Louis Pincus and the Pusey, Maynes, Breish Company.

In New York a forenoon meeting with the packers was held at 17 East 42nd street, in the office of Chairman W. H. Noyes of the Manhattan Sanitary Inspection Association. Twenty-one packers from New York City and vicinity were present. Arrangements for this meeting were made by the district committee, consisting of Albert T. Rohe, of Rohe and Brother, and Henry C. Muhs, of Henry Muhs Company, with the cooperation of Pendleton Dudley and J. C. Cutting of the New York office of the institute.

The same evening, on motion of W. A. Lynde, a group meeting for major and minor executives and men of promise from all the packing companies of this territory was held at the plant of the United Dressed Beef Company. The attendance was gratifying, about sixty men of obvious capability being present.

In Pittsburg Mr. Woods and Dean Filbey met the packers at a luncheon meeting at the Chamber of Commerce. This meeting, as in the other cities, was arranged by the district committee, of which George L. Franklin is chairman. Others present included M. J. Hennessey, of the

(Continued from page 44.)

Biggest Butchers' Supply Convention

The National Commercial Fixture Manufacturers Association and the National Butchers & Packers' Supply Association held their annual convention at the Hotel Gibson, Cincinnati, Ohio, from Jan. 22 to Jan. 25, 1924. The first two days were devoted to meetings of the fixture manufacturers and followed up Thursday and Friday by the supply men.

Tours of Inspection Made.

On Wednesday morning C. E. Wicke, E. J. Wirfs, R. H. Forschner, Wm. Carr, R. W. Neuburger, Leo Brand, E. C. Smith and John Canvasser visited and went through the plants of the Cincinnati Butchers' Supply Co. and the C. Schmidt Co. The trip was reported to be most interesting. Other smaller groups made the same trip Thursday and Friday.

On Wednesday evening the Cincinnati Butchers' Supply Co. and the C. Schmidt Co. were hosts at a dinner and entertainment at the Elks' Club to both the fixture and supply groups and their friends. About 70 attended. George Mann and J. C. Guest, besides other entertainers, kept plenty of life in the crowd before the much-appreciated self-stimulating refreshments were opened.

Thursday morning saw the butchers' and packers' supply men start a series of very valuable and interesting meetings. In the afternoon the election of officers was held and at night the annual banquet and entertainment was held in the club room of the Hotel Gibson.

The newly-elected president, Clifford Boyer, paid high tribute to the toastmaster, Mr. Adolph Klein.

"No Better People."

Between entertainment features Mr. Klein called on several of the members for a few words. Among them were Reuben Ottenheimer, of Baltimore, the father of the association, who defined the letters N. B. P. on their badge as meaning "No Better People." C. E. Wicke was next and was introduced as the wet nurse, because he was the one who brought the association along in such healthy fashion. Air-tight Eddie Wirfs was presented as the only honorary member.

In introducing Bob Neuburger, the toastmaster mentioned that his middle initial should have been "E," as it is the first letter in "enthusiasm," with which Bob is fully charged. In response Mr. Neuburger suggested that the hats go off to the old officers and the coats off for the new. Mr. Neuburger also suggested "Boost your organization always. You can never expect your ship to come to port without sending out as much as a tug!"

Several others followed, including Gus Schmidt, Leo Brand, Herman Ahrens, Wm. Carr, Walter Barnes and Fred Northey.

Active and Associate Members Meet.

Friday morning was given to a meeting of active and associate members. In opening this meeting President Boyer emphasized very strongly the necessity for better display rooms and better advertising mediums, which would result in increased sales and better profits. The meeting was a big success and both active and associate

members benefited materially.

The members paid silent tribute by standing to the memory of Gordon Hague, late president of the Newark Butche's Supply Co., Newark, N. J. Short addresses were made by several

of those who were present as repre-sentatives of associate members. They offered hearty co-operation with the butcher supply houses, and gave assurance that by pushing the small articles of their respective lines in the aggregate they would mean good profits to the dealers. These addresses met with hearty applause and

favor.

The newly elected officers and directors of the National Butchers' & Packers' Supply Association are: President, Clifford Boyer, Gruendler Mfg. Co., St. Louis, Mo.; vice president, R. W. Neuburger, New York Butchers' Supply Co., New York, N. Y.; secretary, H. L. Pfeiffer, New York; treasurer, C. W. Wenke, St. Louis Butchers' Supply Co., St. Louis, Mo. Directors: John Mitchell, The Brecht Company, St. Louis; Geo. M. Wiedemer, Smith Butchers' Supply Co., Buffalo, N. Y.; H. C. Ahrens, C. Schmidt Co., Cincinnati, Ohio. (Continued on page 42.)

(Continued on page 42.)

CONVENTION NOTES. A record to be proud of: Five members two years ago, 58 active and 15 associate members today. "Make it more in '24."

At each plate at the banquet was a leather key ring holder with the compliments of the New York Butchers' Supply Co. Somebody must have found the key to the town in their holder—what?

At the dinner at the Elks' Club Wednesday night "Daddy" Chas. Schmidt read his notes without his glasses. This impressed Adolph Klein to the extent of his complimenting Mr. Schmidt on his wonderful derful reserve power and stability

Walt Barnes is called the baby of the association, but he can WEIGH in with any of them.

Bob Neuburger could have been shot at sunrise Thursday morning, as 5 a. m. found him arousing the boys. "Early to bed and early to rise" must help make enthusiasm.

Art Daemicke took a good-sized body-guard home with him, John Canvasser being the guest.

They call him Air Tight, but it seems that Everyone Join would be more suitable for E. J. Wirfs. Some booster.

Robert Zivi had a unique display of frocks, jackets, etc. in his room at the Gibson. The line was that of the Abbot Jacket Mfg. Co. of St. Louis.

B. C. Holwick was an enthusiastic associate. His co-operation with and from the active members is 100%, he says.

There were Schmidts, Schmitts and Smiths in attendance, and a Smith who couldn't attend was represented by Geo. M. Wiedemer.

John Boos and G. J. Began, of John Boos & Co., were "Johnny on the Spot" to lend their assistance in standardizing on butcher blocks, realizing that it would benefit the butcher, the supply house and

Clarence E. Braden of the Treaty Co. surely has a hot proposition—it's butchers' stoves and kettles—and they are hot most of the time among busy butchers.

Herb Strauss had a very attractive exhibit of the Albert Iordan line of cutlery, butcher steels, etc., at the Sinton Hotel Mr. Strauss' talk at the Friday morning meeting on pushing the seemingly smaller articles met with big applause.

Arthur Daemicke proved himself a comedian of high character. Besides, Artie has found out a good preparation for finding the quality of steel in cutlery.

Al Heyer is certainly some lady's man All the association has to do is to tell All the association has to do is to tell Al they want some "wild women" and like a conjurer they are brought forth. Must give the old boy credit, he knows how to pick them.

Old red-top John Canvasser, the ser-geant-at-arms, knows how to keep order, for his seven-foot stature frightens the members so that they have to behave.

Alvin Schmidt had a good time all by himself until refreshments were served, when Alvie livened up and was some entertainer.

C. W. Wenke, the silent man, was not very silent. He was here, there and everywhere, and for a man 99 years old he keeps his age very well.

Harry Ahrens is some Adonis. Harry was happy that the affair was in Cincinnati, so he could show the boys a good time, which they surely did have.

Albert Ehrlich, otherwise termed "Handsome Allie," made up his mind to have a good time, and he had it. They train 'em well in St. Joe.

Joseph Geisler, William Carr and Gus Schmidt watched the affair with great in-terest. They are certainly clever boys; their eyes missed nothing.

George Wiedemer, otherwise known as comical George, is quite an all-around fellow. He has a smile that will never come off and it makes him many friends.

Richard Forschner is a good old soul, always thinking of the other fellow. It was not two hours after the banquet when Dick brought in a lot of hot frankfurters, cheese and ham sandwiches for crowd.

Ruby Ottenheimer reminded us of that old song "Reuben, Reuben, I've been thinking." He had a swell time and went home happy in that thought that he was the daddy of it all.

Oscar Schmidt was there and you can bet nothing escaped his peepers.

Charley Vanek was among the also present and when Charley grows a little older he will have a chance to think of the good old times he had in Cincinnati in 1924.

Adolph Klein is sure some pippin. What that old bird does not know is not worth knowing, especially on interest. The convention lasted in actual hours about fourteen; little Adolph had the floor about thirteen and half hours of that time. He is some popular. Leo Brand did not come very far behind him, for Leo was there with his own machinery.

Clif Boyer is some dancer. We believe Clifford would win a prize at any of the "four hundred" gatherings if he butted in on them.

Little Harry Pfeiffer—we surely must find something to say about dear Harry— for he behaved himself so nicely and took up a whole lot of the association's time for the many reports he rendered.

gain Some Truth!

You wouldn't think that there are packers who would be foolish enough to waste a thousand pounds of meat products a day!

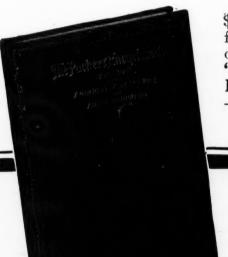
If you should tell them so, face to face, the chances are they would invite you outside! But, if they are honest with themselves, a good many of them will admit it.

Now, Mr. Packer—you who have not bought "THE PACKERS' ENCYCLOPEDIA," what should be the shrinkage on your hogs in the cooler? What IS your shrinkage NOW?

How do you know that your hogs do not shrink one-half or one per cent more than what they ought to?

How can you stop it?

Isn't that worth while knowing—worth while reading about-worth while putting modern practice into operation?



Isn't it worth \$12.00 to get this information - by ordering a copy of "THE PACKERS' PACKERS' **ENCYCLOPEDIA**" -NOW?

Chapter One:—CATTLE
Breeds of Cattle
Market Classes and Grades of
Cattle and Calves
Dressing Percentages of Cat-

Cattle and Caives Dressing Percentages of Cat-tle Beef Slaughtering Beef Cooling Beef Grading Beef Grading Handling of Beef for Export Beef Cutting and Boning Beef Criting and Boning
Felto Beef
For See Beef
Curing Ber
Curing Ber
Curing Bereled Beef
Manufacture of Dried Beef
Handling Beef Offal
Handling and Grading Beef
Casings
Handling Miscellaneous Meats
Manufacture of Beef Extract
Manufacture of Oleo Products

Tallow Handling of Hides

Chapter Two:—HOGS
Breeds of Hogs
Market Classes and Grades of
Breeds of Hogs
Market Classes and Grades of
Breeds of Hogs
Hog Killing Operations
Hog Cooling
Shipper Pigs
Pork Cuts
Curing Pork Cuts
Smokehouse Operation
Ham Boning and Cooking
Lard Manufacture
Hog Casings
Edible Hog Offal or Miscellancous Ments
Incount Ments
Incount Ments
Incount Three:—SMALL

Chapter Three:-SMALL hapter Three:
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The Packers' Encyclopedia

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THE NATIONAL PROVISIONER CHICAGO Old Colony Building

Getting the Views of Business Men

Importance of Learning the True State of Public Opinion on Important Matters By Thomas E. Wilson*

There never was a time when there was greater need in American life for sanity in legislation than today. The growth of minority blocs is making legislation of a definite character more and more difficult. No matter how meritorious an issue may be, compromise seems the only means of passage.

The development of an intelligent public opinion was never more necessary than it is today. This public opinion may express itself in various ways. Due to our form of government, actual changes in governing bodies can only take place at stated times, these being every four years so far as executive departments of our national government are concerned, and two years insofar as the legislative branch is concerned.

In foreign countries public opinion can change an administration almost over night. Such a situation is, however, not to be wished here.

The expression of public opinion, therefore, affects not so much the personnel of our governing bodies as it does their activities.

Use of the Referendum.

The referendum system of the Chamber of Commerce of the United States. by which the business men of the country express their views on current national problems, is a mechanism by which it is hoped to give to American business men a continuous opportunity to express in a clear and concise manner their united opinions on timely economic questions of general interest to all types of business men, located everywhere throughout the

*Abstract of address by Thomas E. Wilson as vice-president, presiding over the Northern Central Division, Chamber of Commerce of the United States, at the first mid-year meeting of the Northern Cen-tral Division, Chicago, January 21, 1924.

It does not concern itself with the details of legislative bills which may be changed over night.

It is not for the purpose of acting in a



THOMAS E. WILSON

critical attitude or of finding fault with actions already taken, but was developed from a desire on the part of its advocates and initiators that those whom we have helped to elect to positions of responsibility in our national government should have available to them the best assistance

and constructive help which mature business thought can give them.

There is no denying the fact that certain elements of American business or certain sections of the country may at times be so deeply engrossed in a subject that it may be looked at by them from too restricted or too local a viewpoint. This is but natural. The widespread membership of the chamber, both from the viewpoint of its geographical distribution and from the generality with which it touches all phases of business is such that the results of a referendum eliminates so far as possible selfish viewpoints, whether due to local prejudices or to the over-intense initiative of some part of busi-

Gets a Fair Opinion.

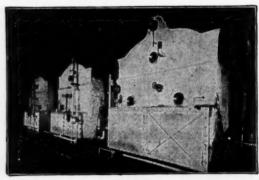
The result of a referendum, therefore, is about as fair a presentation of the viewpoint of American business on the fundamentals underlying the question under discussion as it is possible to obtain. The result of a referendum can never reach the highest degree of representative character until every member organization takes part in it.

Nor can American business ever reach that influence to which it is entitled until every organization takes part on every occasion in the expression of the digested viewpoint of its members, and adds its bit to the combined viewpoint of all American business which it is the function of the referendum system to obtain, and of the chamber to advocate.

HOG LOSS FROM TUBERCULOSIS.

Of the 48,000,000 hogs slaughtered under Federal inspection during the last fiscal year, about 15 per cent showed tuberculosis infection to some etxent, says the U. S. Department of Agriculture. This means a tremendous loss of food and

Tuberculosis among other farm animals is recognized as a dangerous source of in-fection for hogs. Leading packers are now paying 10 cents per hundredweight addi-tional for hogs originating in counties free or nearly free from bovine tubercu-



Turning Waste Into Profit

In many packing plants, both large and small, Swenson Evaporators are turning waste into profit by recovering the fertilizer contained in tankwater.

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THE

NATIONAL PROVISIONER Chicago and New York

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Correspondence on all subjects of practical interest to our readers is cordially invited.

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Hog and Product Prospects

The question foremost in the packer's mind these days is: "Are we going to get less hogs this year?" It is a basic consideration in the year's operations.

The increased meat appetite of the American citizen during 1923 ran largely in the direction of pork. No great difference was evident in the amounts of beef and lamb consumed, but roughly 27 per cent more pork was produced and consumed in 1923 than in the previous year.

The enormous total of one billion pounds of lard was exported in 1923, and nearly nine hundred million pounds of pork. These totals are so great that they are difficult to visualize. One is led to ponder on just what would have happened had not this great export outlet been available for the surplus production of our American farms

The prospects are that the hog crop for the first six months of 1924 will be ten to twelve per cent under the marketings of the same months of 1923. This will still be a hog run considerably above the average, and its disposition will tax both foreign and domestic consumption.

Indications are that the free movement of this great bulk of product will not be hampered. Industry in this country gives promise of being in a satisfactory condition for the first six months of the year at least. Conditions in Europe, even if improved, will still be such during the year that there will be a great demand for pork and lard. Prospects therefore seem good for the disposition of the present hog crop.

Production must be adjusted, however, to the needs of the more stable world conditions which the year will likely bring forth. The American farmer should see to this, as he can hardly expect his salesman, the American packer, to continue indefinitely to dispose of an abnormal surplus advantageously.

Long-Distance Beef Trade

An experimental shipment of chilled beef is being made from Wellington, New Zealand, to London, in an effort to find an added outlet for their beef output.

Heretofore Argentina has had almost a monopoly on the English chilled beef market, as very little such beef is shipped from the United States or Canada. Because of the long haul from Australasian ports, covering about six weeks, beef shipped from this part of the world has had to be frozen and held at a temperature of 10 to 15° F.

In this experimental shipment the surface of the beef is sterilized to prevent

the growth of molds and bacteria, and the air in the ship's hold is dried and cleaned periodically. By this means the beef can be transported at a temperature of 28 to 30° F., and it is believed can be placed on the market looking fresh and bright.

The experiment will doubtless be watched with interest by all long-distance shippers of beef, and if successful will open an enormous new source of supply for consumers of chilled beef. At the same time it is expected to increase materially the return to cattle producers.

Ocean Freight Rates

Another increase of twenty-five per cent in ocean freight rates, effective March 1st. will place a decided hardship on exporting packers. The influence will be felt in the industry as a whole, as anything that limits export outlet necessarily congests the domestic market. Neither will the reaction improve prospects for the producer.

The present rate is just about the maximum that can be carried on export meat products. American packers have been operating abroad at a loss, holding on in the hope that with the stabilization of European conditions there would come a decided improvement.

True, the volume has been enormous, but it has been necessary to dispose of it at a low price to bring it within the depleted buying power of Europe.

Competition from Continental countries has increased enormously in the past year. These same countries will not be compelled to absorb an increase in their ocean carrying charges, thus giving them an added advantage over our product.

The necessity for increased revenue for the steamship lines is not questioned. However, the advisability of levying a part of this added income on a commodity producing such a narrow margin as do meat products is of questionable wisdom.

Should the increase result in greatly reduced tonnage, which is very likely to follow, not only would the net revenue to the steamship lines be less, but another price limitation would be placed on the Anerican livestock producer.

This setback comes just at a time when the U.S. Department of Commerce and the U. S. Department of Agriculture, together with the Institute of American Meat Packers, are bending every effort to foster exports and dispose of the producer's surplus.

It is earnestly hoped that the steamship companies will see the light and hold their rates at a point advantageous alike to themselves, to the American livestock producer, and to the American packing industry.

PRACTICAL POINTS FOR THE TRADE

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Handling Pig Skins

With lard as much in demand as it has been, not much is heard of pig skins as a by-product, as they have been more valuable in the lard tank. At present pig skin strips are quoted nominally at 5 cents per pound at Chicago, with edible pig skin strips selling around \$65 to \$70 per ton.

However, the time will come when this product will command more attention from the trade, especially in periods of overproduction of lard or poor demand for that product.

Therefore information in response to the following inquiry from a Southern subscriber is timely:

Editor The National Provisioner:

We have seen pig skin strips quoted in the market reports of THE NATIONAL PROVISIONER. Can you give us information concerning them and how to handle them?

Only the larger packers have been in the habit of removing the skins from hogs in the packing operation. However, any packer killing 300 or more hogs a week could afford to consider this operation at times when the market justified it.

Pig skins are used for various purposes, especially in shoe manufacturing, leather goods, etc. Different parts of shoes are made from skins of hogs which have been scalded and tanged.

Before tanning it is absolutely necessary that all flesh and fat be removed from the skin. Great care must be taken in this process, which is called "fleshing" or "fatting."

Skinning and fleshing machines are used for this purpose, but care must be used, and the help must be properly trained and watched. Fleshing may also be done by hand, and here even more care is necessary to get good results.

The packer will sustain additional expense or deduction for loss on any skins which must be again fleshed at the tannery, even for a small portion of the skin. The method of operation is as follows:

Skinning.—Set knife of skinning machine as close to skin as possible when skinning fat from shoulders and hams, or skinning fat backs.

Fleshing.—There is a very small sack, which contains a fatty tissue, around each hair root and which may be easily seen on close examination.

The contents of these sacks must be removed in the fleshing process, by scraping and breaking each of these sacks. Fleshing machines are built to do this work, and it may be more easily accomplished by the use of such a machine.

However, if there is no fleshing machine available, the fleshing must be done by hand, as follows:

Fleshing by Hand.—Use a flat top table, part of which is covered with steel. On one end of the steel plate is a device for holding the skin, which will keep the skin in proper position during the operation of fleshing.

Leave about two inches of the end of the skin hanging over the edge of the table, and close the holding device over

A blade about five inches long, called a cabinetmaker's scraper blade, is to be fastened firmly into a wooden handle, and this is called a fleshing knife. Be sure to keep the square edge on this blade sharp, by frequently filing it.

The skin is to be scraped with this fleshing knife. Exert sufficient pressure on the knife when scraping so as to break the small sacks in the skin surface which hold the fatty tissue.

The accumulated fat from the scraping is to be dropped through an opening in the table into a container. The scraping is done in a direction away from the holding device and toward this opening.

Great care must be taken to inspect shoulder ends of skins carefully, in order to see that fleshing is properly done, as this is the most difficult part to flesh.

After properly fleshing the part of skin which is exposed, reverse the ends in the holding device and flesh that part which was covered.

Grading.—Skins are graded as follows: Extra No. 1, 6 in. in width by 18 in. long, and free from holes.

No. 1, 5 in. to 6 in. by 16 in. to 18 in. long, and free from holes.

No. 2, 4 in. to 5 in. by 12 in. to 18 in. long, and free from holes.

No. 1 Ham and Shoulder Skins, 7 in. in width by 11 in. long, and free from holes.

No. 2 Ham and Shoulder Skins, 5 in. by 9 in. or 6 in. by 7½ in. Any piece which will measure 45 square inches may be included in this selection.

Salting.—When grading of skins has been finished, they are then salted.

First bundle them, placing 27 lbs. green weight in each bundle. Weigh off properly, 27 lbs. green weight, then lay each skin flat in salting box and carefully salt.

After salting, pile in bundle and tie with string about 4 inches from each end.

Fine dried salt, such as is used for curing dry salt meats, is to be used in the salting box.

When bundled, place in piles in a dry

cellar. In the average packing plant they are covered with D. S. curing salt and piled in the dry salt cellar.

Shipping.—Packers usually invoice these dry-salted pigskins at 25 lbs. net per bundle. Use a light strong barrel, such as a sugar barrel, when packing these skins for shipment in less than carload lots.

Hog Liver Tank Yield

The following inquiry is from a packer in the West:

Editor The National Provisioner:

We are interested to get some information as to the tankage yield of hog livers.

For example, we would like to know the yield of 1,000 lbs. of hog livers weighed fresh from the killing floor, or after being chilled 24 hours, compared with the finished dried weight, ready for digester tankage.

It is also possible that you have some figures giving the approximate cost of drying and grinding this product.

With no accurate test figures available on hog livers individually, we would estimate the yield to be about 14 to 15%, ready for digester tankage. There is, as is known, an excessive amount of moisture in hog livers.

Following is a test on tankage from killing 384 hogs to ascertain yields, etc.:

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Making Scotch Ham

The following inquiry is from a curer in the East:

Editor The National Provisioner:

We would greatly appreciate your giving us full directions on how to make a Scotch ham.

There are really very few details in connection with making Scotch hams.

Take a regular sweet pickled ham about 14/16 lbs. average, forty days in cure. Remove the bones, but do not lift the skin or remove any surplus fat. Wrap with Italian flax twine tightly, using about nine wraps per ham, evenly spaced, making a loop in the shank end of the ham to be used for a hanger.

Then place in smokehouse at a temperature of 100 to 110 degrees Fahr. for about one hour, just long enough to give the hams a slight tinge of smoke color.

Remove from smokehouse and allow to hang in manufacturing room with good air ventilation to cool off and develop color. They are then ready for shipment.

What must be done to dry salt meats, if smoked, before going to the smokehouse? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Mould in Sausage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

prevented by proper handling. Write to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, for directions for preventing mould in sausage. Send a 2-cent stamp for the reprint on "Discoloration in Sausage."

Brands & Trade Marks

In this column from week to week will In this column from week to week will be published trade-mark applications of in-terest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

These have been passed for publication and are in line for early registration un-less opposition is filed promptly. For further information address the National Trade-Mark Co., Barrister Bldg., Washington, D. C., trade-mark specialists.

As an additional feature THE NATIONAL PROVISIONER offers an advance search, FREE OF CHARGE, on any mark our readers may contemplate adopting or regis-tering. This will avoid the possibility of filing an application, only to find that an exsting trade-mark prevents its use.

Wilmington Provision Co., Wilmington, Del. Packinghouse products; ham, bacon, lard, sausage, meat roll and minced luncheon specialty. Trade mark: TOWER Application No. 158,808.



Wilmington Provision Co., Wilmington, Del. For packinghouse products, butter and eggs. Trade mark: BRANDYWINE FARM. Application No. 158,809.

Northern Packing Co., Grand Forks, N. Dak. For ham, lard, bacon, sausage, salt pork, jellied tongue and pigs' feet. Trade mark: SWEET CLOVER. Application No. 182,667.

Menorah Food Products Co., Inc., New York City. For sesame oil. Trade mark: HELMA. Application No. 183,983.

C. Swanston & Son, Sacramento, Calif. For smoked meats, boiled ham and lard. Trade mark: POPPY. Application No. 187,394.

Lindsay Pork Products Co., Birmingham, Ala. For pork sausage. Trade mark: LEGG'S. Application No. 186,557; LINDSAY'S, application No. 186,558.

East Side Packing Co., East St. Louis, Ill. For beef and pork products. Trade mark: IXL. Application No. 160,934.

Chris. Grozinger Co., Inc., Brooklyn, N. Y. For smoked ham, baked meat loaf, bacon, roast ham and boiled ham. Trade mark: CHRISGCO. Application No. 177,-

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NEW ZEALAND CHILLED BEEF.

Another experimental shipment of chilled beef will shortly be made from New Zealand to the British market, according to a report just received by the Department of Commerce from Vice Consul J. C. Hudson, Wellington. exporting company plans to forward the shipment about the first of February, a small chamber for the chilling of the beef having been erected some time ago.

The first shipment will be small probably consisting of approximately 1,000 quarters and will go forward on a fast oilburning steamer fitted with chilling chambers, and if the present trial is successful it is almost certain that more beef will be shipped by this method.

No chilled beef has been shipped lately from New Zealand, due chiefly to the dis-

Short Form Hog Test

Knowing what your hogs cost you alive, are you able to tell each day your cutting profit or loss per hog or per cwt.?

In a recent issue THE NA-TIONAL PROVISIONER printed a "short form hog test," giving the percentage yields of all cuts and offal for 200 lb., 250 lb. and 300 lb. hogs, with computations for losses, credits and expenses, so that the net profit or loss per hog or per cwt. might be figured almost at

This test, in table form, has been reprinted on heavier paper, and is available to subscribers upon application to THE NATIONAL PRO-VISIONER, Old Colony Bldg., Chicago, Ill. Send a 2-cent stamp and get a copy.

advantage that the Dominion finds itself in competition with other countries, and the difficulty of properly chilling the beef.

This proposed shipment is to be chilled by reducing the temperature to 29 to 32

degrees Fahr. by the Linley process
The first shipment of chilled beef from
New Zealand was in 1894, and the meat
had to be frozen during the voyage to
keep from spoiling. In 1895 several other
shipments were made, but due to the poor

Scores of Packers

Are Getting

More and Better Grease and Lard

By Using

Bannon Separators

in the Kendering Plant

Write for particulars

THE BANNON COMPANY

32 ILLINOIS ST., BUFFALO, N. Y.

quality of the chilled beef, the results

After this, very few shipments were made until 1905, when 1,200 quarters were shipped to London. The voyage was a long one and when the shipment arrived the meat was so badly moulded that it was worthless. It was not until 1909 that there was a really satisfactory shipment.

AMERICAN CASINGS IN AFRICA.

South Africa offers a large, field for American sausage casings which are preferred above those of all other countries, as shown by statistics of imports reported to the Department of Commerce by Consul G. K. Donald, Johannesburg, on November 7, 1923:

| 1920 | 1921 | 1922 | Weight | Weight | Weight | Weight | United Kingdom | 11,828 | 23,036 | Canada | 57,217 | 16,174 | 5,740 | United States | 204,371 | 103,914 | 186,128 | Argentine | 8,742 | 8,272 | 8,272 | 103,914 | 186,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,128 | 126,1

Sausage casings for this market should Sausage casings for this market should be good, sound, light colored, and medium-narrow, but there is no objection to a small percentage of second grade, darker colored, and wider casings. The casings should be packed in large kegs of fifty-six pounds net weight, consisting of 1,700 yards of skins in twenty-one bundles, or in more bundles when required, the bal-ance of net weight being made up of fine, light-colored salt, which should stick well to the skins. to the skins.

If put up in small kegs the net weight should be twenty-eight pounds, packed in proportion to the above. The skins should be wrapped in linen inside the keg.

Sausage casings are classified under item No. 193 of the South African Customs Tariff and are charged a duty of 20 per cent ad valorem based on the home consumption value at the time of ship-

WHERE LONDON GETS ITS MEAT.

South America, Australasia and Holland supply the bulk of beef, mutton and pork, respectively, on the London market. For the 11 months ending November, 1923, the London market had taken 428,970 tons of meat, compared with 424,794 tons for the same period in 1922.

Great Britain and Ireland supplied 82,508 tons of this meat, 346,462 tons being imported. During the similar period in 1922, Great Britain and Ireland supplied 78,710 tons of meat, 346,084 tons being imported. Home-bred beef comprised 16.1 per cent of the total supplies, mutton 14 per cent and pork 33.7 per cent, reports Alfred Nutting of the American Consulate-General's staff, London, England, to the Department of Commerce.

Get rid of odors

How much money do you spend in a year trying to get rid of the odors in your plant?

Have you been successful? If not, why not try the Henderson-Haggard Chlorine Process, which is installed under Positive Guarantee to eliminate odors.

It is safe, simple, cheap.

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You'll make more profits with "Enterprise" No. 156

This "Enterprise" No. 156 Power Chopper has a capacity per hour of 2,000 lbs. Has extra heavy pulleys, 20x 3¼", running 300 r. p. m. with 5 to 7 h. p.

The most highly developed type of belt driven, chopper, made. It has

The most highly developed type of belt-driven chopper made. It has fewer parts than any other chopper. Gears are done away with, and the pulleys are placed on the socket shaft. The machine is noiseless. Its capacity

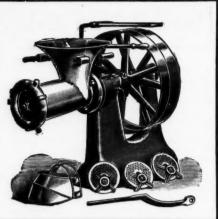
is much greater than a geared machine of corresponding size.

Knife and plate stay sharp longer. Four knives and four plates (including knife and plate for fat.)

Save power costs, save labor costs and speed up production with "Enterprise." Your old machine may be mighty expensive when you consider the money a new "Enterprise" will make for you.

Write us for chopper catalog. We make 72 sizes and styles, belt driven, motor-driven and hand-power.

The Enterprise Mfg. Co. of Pa., Philadelphia, U. S. A.



SUMMER SAUSAGE DRYING



The successful production of Summer Sausage has become a scientific art.

Those brands found on counters of select retail stores and demanded by the connoisseur are

Air Conditioned

Summer Sausage Drying—with Webster Air Conditioning Systems—can be done during all seasons and a product unparalleled in color and uniformity assured.

Over 55,000,000 pounds of choice Dry Sausages produced annually by the aid of

Webster Air Conditioning Systems.

We install complete systems and guarantee results.

Send for literature.

"The Successful Systems are Webster Systems"

No.

ATMOSPHERIC CONDITIONING CORPORATION LAFAYETTE BUILDING, PHILADELPHIA. MONADNOCK BLOCK, CHICAGO.

The Mold

Success with the Perfection Sausage Mold

One Sausage Maker Says:

"We received your New Perfection Sausage Mold and find it very satisfactory, producing a beautiful piece of sausage."

Let us show you how it will benefit you. Write for particulars.

Sausage Mold Corporation
918 E. Main St. Louisville, Ky.



The Product

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending January 24, 1924, with comparisons:

DISMOSTED CONTROL	0.01	
BUTCHER STEEL		
Week		Week
ended		ended
Jan. 24.	1923. Ja	in. 17.
Toronto \$ 8.00	\$ 7.50	\$ 7.10
Montreal (W) 7.25	6.75	6.50
Montreal (E) 7.25	6.75	6.50
Winnipeg 6.00	6.00	6.50
Calgary 5.60	6.25	5.50
Edmonton 5.25	6.00	5.25
VEAL CALVES		0.20
Toronto 14.00	13.50	13.00
Montreal (W) 12.00	11.00	11.00
Montreal (E) 12.00	11.00	11.00
Winnipeg 8.00	8.00	8.00
Calgary 5.15	4.50	4.50
Edmonton 5.50	5.00	5.00
SELECT BACON H	0.00	0.00
	11.82	9.05
Toronto 9.90 Montreal (W) 9.00	11.50	9.05
		9.25
	11.50	
Winnipeg 8.36	10.45	7.97
Calgary 7.04	9.51	7.15
Edmonton 7.60	10.45	7.70
LAMBS.		
Toronto 15.00	15.00	13.50
Montreal (W) 10.50	11.25	10.50
Montreal (E) 10.50	11.25	10.50
Winnipeg 11.00	12.00	11.00
Calgary 11.50	11.00	11.50
Edmonton 11.00	10.00	11.00

NOTES OF THE TRADE.

B.W. Corkran, president of Corkran Hill & Co., Baltimore packers, is enjoying an outing in the island of Jamaica.

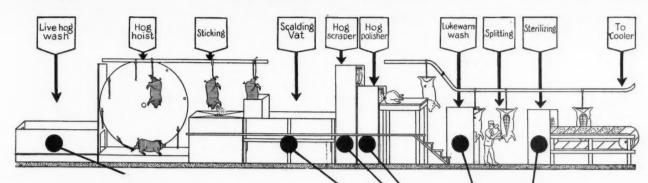
Michael Keane and Thomas T. Keane, of the Keane Provision Co., Washington, D. C., returned this week from a trip to Florida.

F. C. Rogers, packinghouse products broker, of Philadelphia, New York and points East, is taking a little outing at Lake Placid, in the Adirondacks, to make up for the vacation he lost last summer helping to plan for the packers' entertainment at the Atlantic City convention.

Dr. C. A. Schauffler, for many years chief government meat inspector at Philadelphia, died at his home in that city last week. Dr. Schauffler was one of the most highly-respected officials in the service and had done splendid service for the government and for the industry at Philadelphia.

E. M. Doane, formerly treasurer of George A. Hormel & Co., Austin, Minn, now engaged in the automobile business, is spending a few weeks in Southern California. Although he is out of the meat industry, he cannot get along without The National Provisioner, and even wants it to follow him during his stay in Santa Monice.

What is the special cure for Wiltshire sides? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



Will you make this 30 day Free test

With competition growing keener and profit margins getting smaller, Packers, Sausage Makers and Ham Boilers are investigating the value of Temperature Control to reduce costs and increase profits.

To get first-hand information of what temperature control will actually save you, make this simple 30-day free test: Have your engineer or mechanic apply a Powers Regulator to a Ham Cooker, Sausage Cooking Box, Smoke House, Hog Scalding Vat, Hog Dehairer, or any other Process requiring a steady, accurate temperature. See for yourself the dollars and cents savings of Labor, Shrinkage, and Spoiled Product. The results will surprise you. Ham Cooker

Read What This User Says

"It is impossible to over-estimate the importance and value of your temperature regulators on our ham cooking vats.

"As you no doubt know, there is one certain critical temperature at which hams should be held to produce proper results. If the temperature goes too high, the hams Shrink and have a dried-up appearance. If the temperature goes too low, the Flavor and Keeping Quality of the hams is greatly impaired and their appearance suffers.

"Before installing your device, 3 men took care of our battery of vats. These men were careful and good workers. We were well pleased with the efficiency of this department until we tested one of your devices on our No. 3 vat. Upon the results of this test we equipped the rest of our vats. One man now handles this work, and we estimate the reduction in Shrinkage alone would pay for this installation several times a year, to say nothing of the steam saved in heating, and the splendid appearance and uniform quality of our

Mail the Coupon

Find out what EXTRA PROFITS you can get with ACCURATE never-failing Powers temperature control. Mail the coupon and receive prices and full information.

Partial List of Users

Armour & Co. Cudahy Packing Co. Beech Nut Packing Co. G. H. Hammond Co. Oscar Mayer
Midwest Box Co.
Swift & Co.

Omaha Packing Co. Hormel Packing Co. John Morrell & Co. Brennan Packing Co. Cincinnati Butchers' Supply Co.

Wilson & Co. Allied Packers Jacob Dold Packing Co. Rath Packing Co. Detroit Packing Co. Airoblast Corp.

2725 Greenview Ave., CHICAGO

New York -Kansas City

Boston — Toronto

Omaha

See Your telephone directory

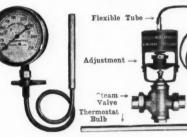
POWERS Temperature Control

Steam Box and Cabinet

Retort

Instantaneous Water Heater

Smoke House





These are a few of the POW-ERS line of regulators which automatically control temperatures on the processes shown above

2725 Greenview Ave., Chicago. The Powers Regulator Co.,

Send me full information, prices and particulars of your 30day free trial offer for temperature regulators to be used on the following processes:

-Hog Scalding Vat -Hog Dehairer -Hog Sterilizer

-Ham Cooking Vats -Steam Box or Cabinet -Smoke House

-Retorts -Refrigerators -Water Heaters

Name....

Meat Production and Consumption Statistics

Meat and livestock production and consumption statistics for November, 1923, compared to a year ago, are compiled by the U. S. Bureau of Agricultural Economics as follows:

	-	November	F AND VE	Ja	nuary-Novemb	oer
	3-year average.1	-	1923.	3-year average.1	1922.	1923.
spected slaughter:			1040.		1022.	2020.
Cattle	801,491	859,413	845,618	7,620,835	7,899,071	8,406,2
Calves	318,618	347,711	370,070	3,745,081	3,872,923	4,176,7
verage live weight: Cattle, lbs	962.75	946.17	933.51	6993.06	2987.17	2953.
Calves, lbs		188.61	189.37	6169.50	2168.21	² 172.
verage dressed weight:						
Cattle, lbs.	499.05	490.46	502.47	538.46	2538.77	2518.
Calves, ibs.		106.39	108.58	96.98	294.47	298.
otal dressed weight (carcass): Beef, lbs.	398 255 738	421 507 700	424 897 676	4,082,468,358	4 917 193 138	4 348 020 9
Veal, lbs	34,735,541	36,992,973	40,182,201	361,171,588	365,023,217	410,665,4
orage:			,,			
Beginning of month— Fresh beef, lbs						
Fresh beef, lbs	55.202,000	47,929,000	43,772,000	92,238,000	244,503,000	252,017,6
Cured beef, lbs		19,884,000	19,649,000	22,477,000	218,695,000	23,054,0
Fresh beef, lbs	75,311,000	73,027,006	71,024,000	85,432,000	244,915,000	250,128,0
	20,731,000	22,601,000	22,142,000	22,061,000	219,266,000	222,844,6
ports:3						
Fresh beef and veal, lbs	1,325,318	515,814	267,271 1,804,376	34,657,630	3,458,848	3,223,
	1,964,104	1,888,492 100,918	59,643	23,614,953 10,624,990	24,862,149 2,408,058	21,581, 1,631,1
Oleo oil and stearin, lbs.4	9 482 178	10,772,391	7,198,536	115,170,148	111.922.365	101,420,8
Tallow, los	1,353,015	1,649,098	3,262,329	19,911,141	111,922,365 29,137,193	34,065,0
nports:						
Fresh beef and veal, lbseccipts, cattle and calves ⁵	3,981,476 $2,260,886$	3,145,741 $2,427,330$	1,386,897	37,209,046	34,647,424	17,999,5
ocker and feeder shipments5	586 505	709,516	2,182,110 623,575	20,188,437 3,862,416	21,393,471 4,506,634	21,400,9 4,199,9
ttle on farms January 1		65,632,000	020,010	0,002,410	2,000,002	*,100,0
ices per 100 pounds:						
Cattle, average cost for slaughter. Calves, average cost for slaughter.			\$5.64	686.70	286.65	286
At Chicago-	40100	\$7.18	\$6.39	6\$8.18	2\$8.03	2\$8
Cattle, good steers	811.47	\$10.56	\$10.62	\$10.94	289.22	2810
Veal calves	\$10.12		\$7.82		289.12	289
At eastern markets— Beef carcasses good grade	\$17.10	\$15.86	815.71	817.49	2814.83	004 M
Beef carcasses, good grade Veal carcasses, good grade	\$18.94		\$15.52			2815 2817
					470.00	42.
enooted elenghten home	ogs, Port	AND POR				
spected slaughter, hogsverage live weight, lbs	910 11	014 09	5,340,678 215.74	35,707,103 6227.25	37,912,192 2227.32	47,429, 2226
verage dressed weight, lbs	163.55	162.51	164.16	171.99	2173,67	2174
otal dressed weight (carcass), lbs.	604,490,855	701,718,993	876,725,700	6.156.134.029	6,567,907,954	8,241,785,
ard per 100 lbs. live weight, lbs	· 615.20	14.99	14.52	616.01	°16.31	216
orage: Beginning of month—						
Fresh pork, lbs	45,451,000	30,688,000	71,640,000	118.270.000	285,050,000	2153.736.
Fresh pork, lbs	363,757,000	364,482,000	434,306,000	118,270,000 566,739,000	285,050,000 2474,708,000	² 153,736, ² 610,322,
Laru, 108.	. 44,310,000	36,750,000	35,225,000	115,845,000	291,373,000	281,079,
Fresh pork, lbs. Cured pork, lbs. Lard, lbs.	43.765.000	33.774.000	82,086,000	116,166,000	283,465,000	2154,626,
Cured pork, lbs	356,823,000	385,725,000	495,428,000	558,391,000	2476,693,000	2610,067,
Lard, Ibs	. 37,063,000	32,506,000	35,317,000	114,079,000	290,006,000	279,852,
Exports:	0 500 500	× 250 000	7 04F 000	04 747 700	01 000 511	48 040
Fresh pork, lbs	. 3,536,593 . 33,904,001	5,378,092	7,945,969 74,711,781	34,747,762 672,511,853	21,023,711 601,218,876	45,942, 791,742,
Canned pork, lbs	. 130,156 . 717,932	55,209,639 187,758 687,390	229,622	1,727,452 11,199,743	2,420,989 8,767,036	2,555,
Sausage, Ibs	717,932	687,390	714.853	11,199,743	8,767,036	9,792,
Lard, lbs	. 58,266,937	63,798,906	76,020,419	692,457,484	706,335,439	958,798,
Fresh pork, lbs	65,776	81,644	66,124	947,529	718,446	1,160,
eccipts of hogs	3 993 228		5,416,158			
tocker and feeder shipments	46.997	54.634	69,914			
logs on farms January 1		57,834,000		**********		
rices per 100 pounds: Average cost for slaughter	· 687.95		\$6.83	#\$9.06	289.46	28
At Unicago—		40.03				
Live hogs, medium weight	. \$9.27	\$8.29	\$7.04	\$11.26	2\$9.80	287
At eastern markets— Fresh pork loins, 10-14 lbs	. \$23.19	819.82	\$13.96	\$23.95	2\$20.45	2\$1
Shoulders, skinned	\$17.66		\$11.20	\$17.41	2 \$1 5.03	281
Shoulders, skinned Picnics, 6-8 lbs.	. \$15.62	2 \$13.50	\$10.13	\$15.85	2814 05	3\$16
		818.64	\$12.64 7\$21.88	\$20.39 \$31.55	2817.78 2826.70	*\$13 *\$2
Hams, smoked, 10-12 lba	\$24.9	9 \$27.52 9 \$21.37	7\$21.50	\$29.66	2826.94	282
Bacon, breakfast Hams, smoked, 10-12 lbs Lard, tierces	\$15.60		7814.53	\$16.00	2\$12.61	2\$13
	SHEEP.	LAMB AND	MUTTON.			
nspected slaughter, sheep and lami	962 615			10,745,339	10,071,330	10,550
verage light weight, lbs	82.6	9 83.36	76.73	*79.76	279 75	28
verage dressed weight, lbs	39.20				238.18 383,189,674	408,499,
otal dressed weight (carcass), 10s.	. 01,101,011	99,100,188	00,011,101	200,220,000	000,100,014	100,400,
torage fresh lamb and mutton:	. 19,765,000	3,458,000	1,997,000	14,685,000	23,438,000	34,084
Beginning of month, lbs End of month, lbs	22,618,00	0 3,633,000	2,014,00		3 3,182,000	
Exports, fresh lamb and mutton, lbs					1,899,511	
imports, fresh lamb and mutton, lb					11,118,70	
Receipts of sheep ⁵					20,848,046	
Stocker and feeder shipments5						
Sheep on farms January 1						3,020
Prices per 100 perude.		. 00,021,000				
Prices per 100 pounds: Average cost for slaughter	6\$9.9	0 \$12.21	\$11.9	8 4\$10.38	3 2\$12.15	2\$1
At Chicago—	40.0	7-2-103	42210	420.00	420.10	41
Lambs, 84 lbs. down, medium	to	0 010 -				4 0.0-
Lambs, 84 lbs. down, medium	811.4		\$11.9	\$ \$12.7°	7 **13.14 **7.12	
Lambs, 84 lbs. down, medium prime Sheep, medium to choice At eastern markets—	\$11.4 \$5.9	8 \$7.26		\$7.81	287.12	28
Lambs, 84 lbs. down, medium prime	. \$11.4 \$5.9 . \$23.6	8 \$7.26 5 \$24.56	\$6.30	\$7.81 0 \$25.6	*\$7.12 4 2826.00	7 282

¹ 1920, 1921, and 1922. ² Average, not total. ² Including re-exports. ⁴ 1922 figure includes oleo stearin; 1923 includes small quantity of lard stearin, formerly segregated. ⁵ Public stock yards. ⁶ Two-year rage. ⁷ New York and Philadelphia only.

RINDERPEST IN AUSTRALIA.

All herds affected with rinderpest are being slaughtered in a district near Fremantle, Western Australia, where this disease has broken out among dairy cattle. While the authorities are not certain that the outbreak is rinderpest, they are mak-ing every effort to check and confine it

to the small area where it has appeared, says Consul Henry R. Balch, Adelaide.

LARD AND GREASE EXPORTS.

Exports of lard from New York, Jan. 1 to Jan. 30 were: 115,951,432 lbs.; tallow, 990,000 lbs.; greases, 8,464,400 lbs., and stearine, none.

BRITISH PROVISION MARKET. (Special Letter to The National Provisioner.)

Liverpool, England, Jan. 19, 1924. Owing to the threat of a railway strike overshadowing the trade this week there has been considerably less buying, with the result that Irish and Danish bacon has been considerably less buying, with the result that Irish and Danish bacon have been reduced in price. This, of course, has had the effect of operating against the sale of American meats, with the result that American Wiltshires and Cumberland cut are neglected. Hams continue in fair demand, especially the heavier weights such as 14-16, 16-18 lbs. average; the markets seem to be bare of these averages. Long hams, however, are neglected.

Fresh bellies ex quay are also wanted, but the cold stored article is at a discount. Lard still continues in small supply with very little variation in the price of the ready article, but a discount on any due in two or three days' time.

We look for a better*trade as soon as the threat of the strike has been removed, as buyers are very nervous about taking hold of supplies and finding these goods held up on the railways with a consequent loss through deterioration.

loss through deterioration.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending January 26, 1924, with comparisons, as follows:

	Week		Cor.
	ending	Previous	week
Western dressed meats:	Jan. 26.	week,	1923.
Steers, carcasses	9,274%	7.301	6,750
Cows, carcasses	1,051 1/2	1,129	1,30614
Bulls, carcasses	208	187	217
Veal, carcasses	11,020	12,438	11,375
Hogs and pigs	50	10	4,335
Lambs, carcasses	24,650	22,586	23,792
Mutton, carcasses	5,788	4,838	9,658
Beef, cuts, lbs	450,441	488,381	180,832
Pork, cuts, lbs1	.619,213	1,788,625	1,482,001
Local slaughters:			
Cattle	10,972	10,492	10,579
Calves	11,939	14,210	10,976
Hogs	71,234	73,879	61,852
Sheep	46,881	47,286	39,338
-			

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspec-tion at Boston, Mass., are officially re-ported as follows for the week ending January 26, 1924, with comparisons:

	Week		Cor.
	ending	Previous	week
Western dressed meats:	Jan. 26	week	1923.
Steers, carcasses	1,65		1,841
Cows, carcasses			1,846
Bulls, carcases			35
Veals, carcasses	99	1 836	4,714
Lambs, carcasses			7,916
Mutton, carcasses			752
Pork, lbs	343,73	9 281,806	320,394
Local slaughters:			
Cattle			1,361
Calves			2,080
Hogs			23,690
Sheep	5,06	6 6,214	6,993

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending January 26, 1924:

W	eek Cor.
end	ling Previous week
Western dressed meats: Jan.	26. week. 1928.
Steers, carcasses 2	210 2,192 2,668
Cows, carcasses	644 918 946
Bulls, carcasses	321 250 317
	615 1,685 2,182
Lambs, carcasses 8	328 8,421 7,928
Mutton, carcasses 1	631 1,526 2,555
Pork, 1bs	151 595,857 665,878
Local Slaughters:	
	297 2.467 2.247
Calves 1	928 1,990 2,067
	409 27,540 20,209
	000 5.972 5.301

BRITISH SHIP BY MOTOR.

During the railway strike in Great Britain the government has encouraged the establishment of motor transport lines from Southampton and and other ports to London and main points of distribution, guaranteeing prompt delivery at rates only slightly higher than the rail rates. Comment is made that though this is a Labor government, it is putting public service ahead of politics.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Lower-Liquidation Active-Hog Receipts Liberal-Export Demand Less Active.

The past week has shown a sharp decline in lard value, with some pressure on meats, but the most noticeable decline has been in lard. The influences leading to the decline have been possible liquidation of long holdings of lard against short oil at New York, continued movement of hogs, evidence of a pause in foreign demand, liberal receipts of hogs from the country, and the Government report on livestock indicating only a moderate decrease in the movement of hogs the coming year.

The receipts of hogs at the leading points for the week were 832,000 against 698,000 last year. Receipts of sheep were about the same, and cattle a little less. The packing continues heavy. For the past week the total was 1,026,000 against 869,000 last year and for the winter season to 13,058,000 against 11,211,000 last year.

Hog Slaughters a Record.

The slaughtering of hogs for the past year under Federal inspection was 10,000,-000 more than during any previous year, the total amounting to 53,333,708 against 43,113,629 last year. The slaughtering for December was a record total amounting to 5,903,759 compared with the previous record for any one month of 5,845,696 in January, 1919.

The Government report of the number of hogs in the country did not show the decrease anticipated. The reduction in the total number of hogs was 2,926,000, but even if this is reflected in the deliveries for the current year, the total slaughtering would be a trifle under the past year. A loss of 3,000,000 hogs would be practically 100,000,000 pounds of lard, and about 425,000,000 pounds of other products. The exports alone the past twelve months were over 1,000,000,000 pounds of lard so that the decrease in product would be barely a tenth of the exports for the past year. The Government report of the number

The comparative totals of the livestock

repor	t in	thous	ands,	(000 0	mitte	(D) I(mow:
				1924	Char	nges	1923
Horses				18,263	Dec.	364	18,627
					Dec.	49	5,481
					Inc.	238	24,437
Other	cattl	ρ		41.126	Dec.	677	42,803
Sheen				38,361	Inc.	1.138	37,223
Swine				65,301	Dec. 2	2,926	68,227

ing situation and the demand upon feedstuffs for the coming year. While there
is some change in the totals, the change
is unimportant and the decrease in hogs
will possibly be more than offset by the
inferior quality of the corn. The feeding
position on the basis of hogs, or the hogcorn ratio is against the hog feeder.

With the average price of hogs around
7c and corn around 80c there is an apparent loss of nearly 10c a bushel in the feeding operations. The high price of cattle
and lambs as well as sheep partly offset
the unfavorable position as a whole but
are of little help to the individual.

Lard Distribution Good.

Lard Distribution Good.

The distribution of lard has continued

very good. The exports the past week were 34,319,000 or the equivalent of about 1,000,000 hogs as compared with 36,289,000 last year. The exports of meats were 22,819,000 against 25,530,000. The export movement is running particularly heavy, but how long it will keep up is somewhat of a question.

The lard market has been affected during the week by the claims of decreased demand and that a lot of lard sent abroach as been sent on consignment. Compared with December 1 the price of hogs show but little change, while the price of lard has declined about 1c a pound.

The position for the packer has been decidedly unfavorable on the returns for lard

cidedly unfavorable on the returns for lard owing to the decline in price, while the price of hogs has remained relatively firm. Those who have bought product on the steadiness of hogs have been in a losing proposition.

Hog Movement Liberal.

The movement of hogs has continued very liberal. There has been a fairly active demand, not only for hogs but for sheep and cattle. The comparison of stocker and feeder shipment from July 1st to January 12th shows a gain in hogs and sheep and a loss in cattle compared with last year, but a distinct gain over two and three years ago.

The comparative figures in thousands,

													Hogs.	
1923-24												 . 2,813	373	3,006
1922-23													302	2,608
1921-22			٠					 	 		 	 1,990	130	1,975

Daily Market Service

The DAILY MARKET SER-VICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PRO-VISIONER'S trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.

These figures would appear to indicate that so far this season there has been a reasonably fair return to feeders on cattle and sheep, but not much interest in buy-ing of hogs in the leading market.

Regarding the probable movement of hogs, the Bureau of Markets says: "Examining receipt figures over a period of time. leads to the belief that the peak of the hog run is past and strong competition is expected to be in evidence on practically all market. tically all market days during the winter season.

"Although some increase in stocks of lard and provisions are in evidence, ac-cumulations are proportionately small for this period of the year, and continued in-dustrial prosperity and low temperatures may be expected to keep the outlet for pork and pork products broad.

"A noticeable feature of the week's trade in hogs was the demand for butchers around 200 pounds and under. Shipper demand for these was very keen, and served to advance values placing prices close to the top on weighted butchers."

PORK-The market was quiet but firm, with a spotted demand, some claiming good business. At New York mess was quoted at \$24.25@\$24.75, family \$29.00 @\$30.00, and short clears \$28.00@\$32.00. Chicago mess pork was quotable at \$22.50.

\$22.50.

LARD—Demand was limited, both domestic and export, with outward shipments continuing huge. At New York prime western was quoted at 12c@10c, middling western 11.95c@12.05c, city 115%c, refined to the continent 12¾c, South American 13c, Brazil kegs 14c, compound 12½c¾13c. At Chicago regular lard in round lots was quoted at .05 over Jan, loose lard .52½ under Jan., and leaf lard at .37½ under Jan.

BEFE—The market was easier with december 13cm of the state of the

BEEF-The market was easier with demand less active and mess at New York quoted at \$16.00@\$17.00, packet \$17.00@\$18.00, family \$19.00@\$20.00, extra India mess \$33.00; No. 1 canned corn beef \$2.35; No. 2, \$4.00, and sweet pickled tongues \$55.00@\$65.00 nominal.

SEE PAGE 37 FOR LATER MARKETS.

JANUARY CHICAGO HOG RECORD.

More hogs were marketed at Chicago during the month of January, 1924, than in any previous month in the history of the market. The figures for the month just closed were 1,278,000, exceeding by more than 50,000 the former high mark of 1,227,508, set in January, 1916.

Cattle marketings at Chicago for the month totaled 295,322; sheep, 408,617.

CANADIAN MEAT EXPORTS.

Canadian meat exports for 1923, with comparisons, are officially reported as follows:

	1923.	1922.
Beef, fresh, lbs	22,607,200	26,225,100
Mutton and lamb, fresh, lbs	1,707,000	4,688,400
Pork, fresh, lbs	910,900	735,200
Bacon, hams, shoulders and sides, lbs	.00,304,800	99,141,100
Beef, pickled in barrels, lbs	224,800	115,800
Pork, D. S., 1bs	2,132,500	328,200
Pork, S. P., 1bs	298,700	617,500
All other meats, lbs	8,192,698	6,452,781

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Guif ports for the week ending Jan. 26, with comparisons: PORK. BBLS.

1	ORK, BBI	.o.	***
United Kingdom Continent So. and Cent. Amer	ended Jan. 26, 1924. 165 1,138	27, 1923. 25 175	to Jan. 26, 1924. 993 9,563
West Indies		38	2,511
Other Countries			*******
Total	1,303	238	13,067
BACON	AND HAD	MS. LBS.	
United Kingdom Continent So. and Cent. Amer West Indies B. N. A. Colonies Other countries	9,098,100 9,402,500	15.553,500 6,117,500	154,597,200 102,507,825 46,000 124,000
Total	.18,500,600	21,671,000	258,059,025
	LARD, LB	S.	
United Kingdom Continent So. and Cent. Amer West Indies B. N. A. Colonies Other countries Total RECAPITULATION	. 126,000	99,000	885,000 38,732 246,711,080 EXPORTS.
From— New York Portland, Me. Boston Thiladelphia Baltimore New Orleans St. John, N. B.	lbs. 1,303	hams, lbs. 14,775,600 3,088,000 266,000	Lard, Ibs. 26,785,621 807,000
Total week Previous week 2 weeks ago Cor. week, 1923	1,868 765 238	18,500,600 29,289,200 24,341,250 21,671,000	$\begin{array}{c} 29,453,621 \\ 25,711,990 \\ 31,465,554 \\ 26,993,297 \end{array}$
Comparative summ from Nov. 1, 1923,	to Jan. 26	regate expo 3, 1924:	rts in lbs.,
Pork lbs	1923-1924. 2 613 400	2 353 000	260,400

What is "back-packing," and how are meats held in cure under this method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Wednesday, Jan. 30, 1924 as follows:

Fresh Beef-			•	
STEERS:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Choice	\$18.00@19.00		\$17.00@19.00	********
Good	15.50@17.50	\$15.00@15.50	15.00@16.50	\$14.00@16.00
Medium	13.00@15.00	13.50@14.50	12.50@14.00	13.00@14.00
Common	10.00@12.00	12.50@13.00	11.50@12.50	12.00@13.00
COWS:				
Good	11.00@12.00	10.50@11.00	11,50@12.00	11.00@12.00
Medium	9.00@10.50	10.00@10.50	10.00@11.00	10.00@11.00
Common	7.50@ 9.00	8.50@10.00	8.00@ 9.50	9.00@10.00
BULLS:	,			
Good				
Medium		********	9,25@10,50	
Common	8.50@ 8.75		8.50@ 9.25	
Presh Veal*-				
	10.000.00.00			
Choice	19.00@20.00	*********	21.00@23.00	***********
Good	17.00@18.00 13.00@15.00	12.00@15.00	18.00@21.00	20.00@21.00
Medium	10.00@12.00		14.00@17.00	15.00@17.00
Common	10.00@12.00	10.00@12.00	10.00@13.00	10.00@13.00
Fresh.Lamb and Mutton—				
LAMB:				
Choice	22.00@23.00	23.00@24.00	22.00@24.00	24.00@26.00
Good	21.00@22.00	21.00@22.00	20.00@22.00	22.00@24.00
Medium	19.00@20.00	20.00@21.00	19.00@20.00	21.00@22.00
Common	17.00@18.00	19.00@20.00	17.00@19.00	19.00@21.00
YEARLINGS:				
Good			18.00@20.00	
Medium				
Common			********	
MUTTON:				
Good	14.00@15.00		16.00@18.00	
Medium	12.00@13.00	**********	14.00@16.00	14.00@16.00
Common	8.00@10.00	**********	12.00@14.00	12.00@14.00
			22110 @ 23110	20100 @ 21100
Presh Pork Cuts-				
LOINS:	10.00.010.00	*******	********	10.00.011.00
8-10 lb. average	12.00@13.00	13.00@13.50	13.00@15.00	13.00@14.00
10-12 lb. average	11.50@12.00	13.00@13.50	12.50@14.00	13.00@14.00
12-14 lb. average	11.00@11.50	12.50@13.00	11.00@12.50	12.00@13.00
14-16 lb. average	10.50@11.00	12.00@12.50	11.00@12.00	12.00@12.50
16 lbs. over	10.00@11.00	11.00@11.50	10.50@12.00	11.00@12.00
SHOULDERS:				
Skinned	9.00@ 9.50	*********	9.00@11.00	9.00@10.00
PICNICS:				
4-6 lb. average	8.50@ 9.00	10.00@11.00		9.00@10.00
6-8 lb. average	8.00@ 8.50	9.50@10.00	8.50@ 9.00	
BUTTS:				
Boston style	10,00@11.00	***********	11.00@13.50	11.00@13.00

Bruno Gätjens & Co.

*Veal prices include "hide on" at Chicago and New York.

HAMBURG, GERMANY

beg to announce having discontinued the agency of OPPENHEIMER CASING CO., Chicago, for Germany.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW-The market for tallow the past week was rather quiet and weaker, with prices 1/8c lower than the previous week, extra selling at New York at 81/8c ex-plant, with further offerings at that figure, and a lack of buying interest. As a result, sentiment was more bearish, and it was expected that the next sales would be at still lower levels. In most cases, buyers' ideas were fully a cent below asking prices.

A weaker tone generally prevailed in the grease markets. At Chicago demand was also limited, and the market considered extremely weak. At Liverpool Australian tallow was unchanged for the week, with choice quoted at 46s 6d, and good mixed at 44s 6d.

At the London auction, on Jan. 30, 953 casks were offered and 369 sold, with mut-

casks were offered and 369 sold, with mutton tallow at 49s 6d@51s, beef at 46s 6d@47s, and good mixed at 46s 6d@47s.

At New York special loose was quoted at 7½c nominal, extra at 8½c asked, and edible at 8¾@9c. At Chicago prime packer was quoted at 8c@8½c, fancy 8½c @8¾c, and edible at 9¼c.

STEARINE—The market was rather dull and easier, and ½c lower than a week ago, with oleo New York 10c asked, and with little or no demand in evidence. At Chicago demand was also quiet, with oleo quoted at 9¾c.

OLEO OIL—The market was dull and weaker, with extra off ¾c from last week and quoted at 15¾c at New York, medium 12¼c@12½c, and lower grades at 11¼c. At Chicago extra was 15½c@15¾c.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL-The market was quiet and prices more or less nominal, with buyers holding off on account of the heaviness in pure lard. At New York edible was quoted at 153/4c, extra No. 1 at 113/4c, No. 1 at 111/4c, and No. 2 at 103/4c.

NEATSFOOT OIL-A small, hand-tomouth trade was in evidence, with the market steady and unchanged from last week. At New York pure was quoted at 14½c, extra at 11½c, No. 1 at 11½c, and

144c, extra at 114c, No. 1 at 114c, and cold pressed at 1734c.
GREASES—A dull trade was noted the past week, and the market was easier, influenced by tallow. Sentiment was more bearish, while reports from the west also indicated an extremely weak tone in the market there, with offerings fairly plentiful. ful.

At New York yellow was quoted at 63/4c, choice house at 65/8c. A White at 71/4c, B White 71/4c, and choice white at At Chicago brown was quoted at 5¼c@6c, yellow 6¼c@6¾c, A White 7½c @7¾c, B White 7c@7¼c, and choice white 7½c@8c.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.) New York, Jan. 29, 1924.—The market for fertilizer materials during the week was not very active, as most manufacturers were not inclined to take on material. Prices were easier in most materials.

Local tankage market was a dull affair and no sales of any importance were re-ported. Sellers do not seem to be pressed for room and do not seem to be anxious to sell.

Cracklings continue to remain weak, with producers accumulating stocks, with but few sales reported. The recent cold weather lasted but a couple of days and did not have the desired effect on the feeding market.

Fish scrap is in demand for fertilizer, with little offering. Sellers in the vicinity of Baltimore are asking \$5.00 and 10c.

MEAT INSPECTION CHANGES.

Recent meat inspection changes are reported as follows by the U. S. Bureau of Animal Industry:

Meat Inspection Granted.-The Smithfield Co. (Inc.), Smithfield, Va.; *Abraham Plant, 307-319 Johnson avenue, Brooklyn, N. Y.; *Chicago Public Abattoir, 960 W. N. Y.; *Chicago Public Abattoir, 960 W. 38th place, Chicago, Ill.; The Southern Cotton Oil Co., 204 Bay Street East, Savannah, Ga.; *M. & H. Hoffman, 403-409 East 44th street, New York City; Ottman & Co. (Inc.), 2-8 Ninth avenue, New York City; John Volpi & Co., 5256 Daggett avenue, St. Louis, Mo.; *Eastern Veal & Mutton Co., 411-415 East 44th street, New York City. York City.

Meat Inspection Withdrawn.—J. B. Ireton, Cincinnati, Ohio; *Manhattan City Dressed Beef Co., New York City; Louis M. Doctor, New York City.

*Conducts slaughtering.

Packinghouse By-Products Markets

Chicago, January 29, 1924. The blood market is a little stronger this week. Sales have been made at \$3.60 and sellers are now asking \$3.75.

Unit ammonia.\$3.30@3.40 3.10@3.20 Ground Crushed and unground

Digester Hog Tankage Materials.

Producers are asking a little higher prices in this market. There has not been much trading, although there has been some at \$2.75 and 10.

some at \$2.75 and 10.	
·	Unit Ammonia.
Ground, 10 to 12%, ammonia	\$2.75@2.85
Unground, 10 to 12%, ammonia	
Unground 7 to 9% ammonia	9 15@9 30

Fertilizer Tankage Materials.

The fertilizer tankage materials market as been receiving a fair demand for has been receiving a fair demand for ground material. A little steadier prices

are prevame.	Unit ammonia.
High grade, ground, 10-110%	
Lower grade, ground, 6-90%	ammonia 2.40@ 2.55
Medium to high grade, ungre	ound 2.10@2.35
Low grade and country rend	., unground 1.75@ 2.00
Hoof meal	
Grinding hoofs, pigs' toes,	dry26.00@28.00

Bone Meals.

The bone meal market is still very quiet.

													Per ton.
Raw bone	meal				 				٠				.\$26.00@28.00
Steamed.	ground .						٠	۰					. 18.00@20.00
Steamed,	unground					,	٠	۰	٠			0	. 14.00@16.00

Cracklings.

The crackling market is very soft. Buyers are bidding lower prices than last week.

						Per ton.
Pork,	according	to	grease	and	quality	\$45.00@55.00
Beef,	according	to	grease	and	quality	35.00@40.00

Bones, Horns and Hoofs.

The bones, horns and hoofs market is

steady, about the same as last week.	
No. 1 horns\$225.00@250.00)
No. 2 horns)
No. 3 horns)
Culls 32.00@ 34.00)
Hoofs, black and striped, unassorted 32.00@ 35.00)
Hoofs, white, unassorted 40.00@ 45.00)
Round shin bones, unassorted, heavies. 85.00@ 95.00)
Round shin bones, unassorted, lights 70.00@ 80.00)
Flat shin bones, unassorted, heavies 65.00@ 70.00)
Flat shin bones, unassorted, lights 55.00@ 60.00)
Thigh bones, unassorted, heavies 85.00@ 95.00	
Thigh hones, unassorted, lights 70.00@ 80.00	

Glue and Gelatin Stock.

skulls and knuckles are a little better this week, with \$33.00 considered the top.

	r ton.
Calf stock\$30.	00@35.00
Edible pig skin strips 65.	00@70.00
Rejected manufacturing bones 40.	00@42.00
Horn piths 20.	00@22.00
Cattle laws, skulls and knuckles 31.	00@33.00
Junk and hotel kitchen bones 25.	00@27.00
Sinews, pizzles and hide trimmings 19.	00@21.00

Animal Hair.

The hog market is quiet and is holding about steady. Recent quotations follow, delivered, Chicago basis:

Field and coil dried, winter, lb	3
Processed, winter lb 6 @7	16
Dyed, winter 8 @8	16
Cattle switches (110 for 100); each2%@4	e
Horse mane hair, green, lb 9 @1	0c
Unwashed dry horse mane hair, lb13c@15	0

Pig Skin Strips.

There is very little demand for pig skin strips. Sellers have asked 5c per lb., basis Chicago, while buyers are offering 4c for No. 1 tanning grades, and around 3½c for Nos. 2 and 3.

We Have Ready for Immediate Shipment at Reduced Prices Several of Each Size of Our Apparatus

List Prices—A—\$7.50

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Ussesa Sales Company

If interested, we will send reduced price list.

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Apparatus may be paid for in cash or installments.

AMERICAN COTTON OIL PLANS.

A special meeting of the stockholders of the American Cotton Oil Company was held at the principal office of the company, near Guttenberg, N. J., on January 24th, at 12 o'clock noon, for the following pur-

(1) To vote upon a proposal to reduce the authorized preferred stock of the company from \$14,562,300 to \$10,000,000,

(2) To vote upon a proposal to reduce the authorized common stock of the company from \$20,237,100 to \$5,059,275, by reducing the par value of each share thereof

from \$100 to \$25.

(3) To vote upon a proposal to authorize and approve the terms of a consolida-tion agreement between Gold Dust Corporation, a subsidiary of the company, and the F. S. Corporation, a New Jersey cor-poration owning over 90 per cent of all of the outstanding stock of the company, which among other things provides for the guaranty by the consolidated corporation of all obligations of the company.

This action was proposed in furtherance of a plan for the exchange of stock of the American Cotton Oil Company for stock of the Gold Dust Corporation. The plan, of the Gold Dust Corporation. The plan, in brief, provides that stockholders of the company who desire to make such exchange shall receive common stock of the Gold Dust Corporation in the ratio of one share of such stock for each share of preferred stock of the company and one share of such stock of the Gold Dust Corporation for each three shares of common stock of the company. A committee of stockholders was formed to carry this plan into effect, and this committee has received the deposit of over 90 per cent

plan into effect, and this committee has received the deposit of over 90 per cent of each class of stock of the company.

The proposed reduction of preferred stock does not affect outstanding stock, and constitutes only a cancellation of the excess of authorized over outstanding preferred stock. The reduction of common stock has been presented for the stock of the st stock has been proposed for the purpose of eliminating the capital impairment of the company, estimated at approximately \$7,425,000 as of December 31, 1923.

The consolidation of Gold Dust Corporation with the F. S. Corporation will place in the treasury of Gold Dust Corporation over 90 per cent of the stock of the company, now held by the F. S. Corporation as stated, and upon this consoli-dation common stock of Gold Dust Corporation will be issued in sufficient amount to permit of the exchange, in the above-mentioned ratios, of all of the stock of the American Cotton Oil Company for stock

American Cotton Oil Company for stock of Gold Dust Corporation.

This stock of Gold Dust Corporation will be placed under a voting trust, of which the voting trustees will be Messrs. Francis D. Bartow, Ray Morris, George K. Morrow and Royall Victor, and voting trust certificates will be issued to depositing stockholders to the extent required by the plan. The halance will be transby the plan. The balance will be transferred to Gold Dust Corporation to be held for a reasonable period for exchange for stock of the American Cotton Oil Company, thus giving to stockholders who have not already participated in the

plan a further opportunity to exchange

OIL EXPERT TO WEST INDIES.

Rozier D. Oilar, of Indianapolis, the well-known chemical engineer and edible oil and packing house expert, sailed on the steamship Vandyck on January 12th for Barbados, British West Indies. Mr. Oilar is manager and chemical engineer of the American Equipment Co., and has been engaged by the Barbados Shipping and Trading Company, Ltd., of Bridgetown, Barbados, to put into operation a crude cottonseed oil mill and refinery, and install and advise relative to other various departments, such as compound, hydrogenating, soap, refrigeration, etc.
Owing to the dry laws of the United
States and the general world-wide apathy



R D OILAR

towards liquor, the demand for the profitable byproduct, rum, of the cane sugar mills is decreasing and the sugar cane fields of late years are giving way to cotton plantations. This change is further stimulated by the world demand for and increased price of cotton of the quality

order of the quanty found in the tropics.

With cotton development naturally crude oil mills are being built, and the products being in increased demand of late in Europe, a new industry is developing in these countries especially of late. ing in these countries, especially of late taking root in the West Indies, so favorable to the growth of the high-grade

This is Mr. Oilar's third trip to South American countries and he has become there. A few years ago he was engaged in similar work in Venezuela, and spent ten months of the past year in Peru, where he added several new departments to a mill in that country, including comhydrogenating, oxygen-hydrogen ad oil, refrigeration and ice, butpound, hydrogas, salad oil, terine and fuller's earth plants, making

this one of the most complete cottonseed oil mills in South America, if not in the world. He also did engineering and consulting work in some of the packing plants and oil refineries in Chili and Brazil, visiting most of these plants in Argentina and other countries.

VEGETABLE OIL MARKETS.

COCOANUT OIL—A less active demand, and an easier market was reported this week, with re-sellers below first hands. Sentiment was more mixed, but it was evident that the recent strong market had dent that the recent strong market had felt the influence, somewhat, of the further break in cotton oil and the weaker feeling in tallow. The copra market remained more or less nominal at 5% coast and 6c, New York.

At New York Ceylon type in barrels was offered at 8% c, tanks coast 8½ @8% c, Cochin type barrels New York 10@10½ c, edible 10½ @10¾ c.

SOYA BEAN OIL—Demand continues ouiet, but the market very steady, owing

quiet, but the market very steady, owing to the absence of any important stocks, and to the firmness on the part of holders. At New York crude was quoted at 12@12/2c in barrels, tanks 103/@101/2c, coast 10c, edible barrels New York

13@13½c. CORN OIL—Trade has been rather quiet and the market on the whole easier, with some small sales as low as 9½c f. o, b. western points of production. The weakness in cotton oil made for a holding off tendency on the part of buyers. At New York crude in barrels was quoted at 11¼@11½c, tanks Chicago 9½@10c, refined barrels New York 13¼@13½c, cases

\$13.38. PEANUT OIL—A moderate trade, but a firm market, continued with crude purely nominal and refined barrels New York

quoted at 16½@17c.
PALM OIL—Trade has been limited, and while offerings have been firmly held, buyers are talking lower prices, based on the developments in tallow and in cotton oil, and indications of a less strong position in cocoaut oil. The prospects for a British dock strike, and the English rail troubles made for some strength. At New York Lagos spot and shipment were 8081/2c nominal, Niger 7071/3c, shipment

PALM KERNEL OIL—The market was dull but firm with casks at New York

was dull but firm with casks at New York quoted at 9@91/4c.

SESAME OIL—Prices are firmly held, but demand has been rather quiet. Spot oil New York 13@13/4c. Prompt shipment from Europe quoted 113/4c.

COTTONSEED OIL—Demand east fairly good with spot oil New York quoted at from 12 to 13c, but store oil here continues to under-sell refiners. Southeast crude sold at 8.80c in a small way, while the Valley and Texas were dull with mills helding for 9c or better. holding for 9c or better.

SOUTHERN MARKETS.

Dallas.

Dallas.

(Special Wire to The National Provisioner.)
Dallas, Tex., Jan. 31, 1924.—Crude cottonseed oil market very inactive at 9c asked, 83/4c bid; a few tanks moved last few days at 8½c. Cracked cake and meal offered at \$37.00; slab cake, \$35.00 offered at Texas common points, \$34.50 bid; very dull. Hulls, \$8.50@10.00 per ton on location; first cut linters, 11c@11½c; second cut, 5½@5½c; mill run, 6@8c. All markets very dull today, weather warm.

New Orleans.

(Special Wire to The National Provisioner.) New Orleans, La., Jan. 31, 1924.—Prime crude dull 87%c bid, 9c asked Valley. Offerings light. Refined steady; prospects omerings in Reliable for advance than decline in actual oil. Thirty-six per cent meal, \$40.00; 40% meal, \$43.50; 43% meal, \$45.00; loose hulls, \$14.30; sacked hulls, \$17.10, all delivered New Orleans.

GRASSO'S



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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Active and Weak - Liquidation Heavy-Support Limited-Shorts Covered Freely-Cash Trade Reports Poor -Crude Easier.

A decided broadening in trade in cotton oil futures the past week, with very heavy liquidation in the March delivery, and a decidedly weak market, was noted the past week, prices at the low point showing declines of 125 to 169 points from the season's highs, the latter on March.

During the week nearly 70,000 bbls. of long March oil came out, to say nothing of the liquidation in the later positions. For a time it appeared as though all the longs in the market had decided to get out at once, and the general character of the selling nearly swept the buyers off their feet, and considering the pressure that the market was subjected to, the declines were rather orderly.

Free Covering by Shorts.

Shorts took advantage of the break to cover freely, and refiners were credited with buying considerable March, transferring their hedges to the May and July deliveries, with considerable switching from March to May at from .30 to .37. For many weeks it had been evident that the congested long interest in the March delivery must, sooner or later, liquidate. Continued weakness in the lard market, with persistent reports of poor cash demand for oil and compound, with a lower range in crude, finally unsettled confidence, and made for a disposition on the part of the March longs to transfer their holdings to the later months. In all, the market's position was one, in the main, where long March was sold and May and July bought by speculators and mills, and March bought and May and July sold by refiners and professionals.

On the extreme declines, a temporarily oversold pit condition developed, and when the liquidation subsided, and local shorts started to cover, a rally of about .30 occurred, with a renewal of commission house buying for the south, but with no important changes in the situation as a whole, offerings increased on the upturn, and the market again resumed its downward course.

The technical position of the market had been weakened by the rally, which not only ran in considerable shorts, but also placed the ring crowd in a long position, and it was partly selling out by the latter that checked the upward movement.

Outsiders Buying March.

Again this week there was buying of the March delivery by those outside of New

York, on the advice of Washington statisticians, which, to the casual pit observer in the ring, was more or less suicidal. Why the speculative element should pick on March is beyond the comprehension of

any of the shrewd operators.

While the long interest in the nearbys has been cut down materially, an indication of the spot situation was readily seen by the action in February, where the open interest was small, but nevertheless, it took but a few hundred barrels delivered on February contracts to put the spot month to 41 under March. In the March delivery, it is estimated that there is still a speculative long interest of 60,000 to 75,a speculative long interest of 60,000 to 75,000 bbls, with the principal shorts the refiners who, it is calculated, will be forced to deliver some oil on March contracts, owing to limited storage space, and it is almost certain that fairly good deliveries will be made in March out of the store oil stocks in New York.

In connection with the delivery talk, it is well to note that, owing to the fact that the American Cotton Oil Co. has ceased to exist as far as cotton oil is concerned, some of the other refiners are carrying the largest stocks of cash oil in their tanks in their history. This is particularly true, it is said, of the refiner who uses the New York market the most, as a hedging center for carrying oil.

The lard market has been under pressure most of the time, with the west consistently talking increasing stocks, and with the larger packers predicting lower

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INDUSTRIAL CHEMICAL COMPANY

200 FIFTH AVENUE

NEW YORK

The hog run has not started to levels. The hog run has not started to let up yet, while demand has undoubtedly fallen off somewhat. Notwithstanding the possibilities of smaller hog receipts later in the year, the hog run right now is pressing on the market, in the way of hedges. The relative cheapness of pure lard is, according to reports, making for keener and keener competition with sorround and and keener competition with compound, as compound in many sections is held above the pure lard parity.

Not Good for Cotton Oil.

Such conditions are certainly not healthy for cotton oil consumption. It is this that is making for bearish sentiment, the decline notwithstanding, as it is felt that oil must go to a level where it will go into more rapid consumption than it has thus far this season, or else hold at these prices and have the trade experience a much larger carry-over at the end of the season than has been witnessed the last few years.

of the season than has been witnessed the last few years.

In some cases, cash business has been good. One interest in the New York territory was reported to have done a bigger cash trade this month than for any other month in his being in the business which covers a number of years, but this did no cause any unusual comment, or attract much attention, as it was claimed that the refiners were just beginning to secure the refiners were just beginning to secure the trade that the American had given up, and

THE EDWARD FLASH CO.

29 BROADWAY, N. Y. CITY BROKERS EXCLUSIVELY VEGETABLE OILS In Barrels or Tanks Hardened Edible Cocoanut Oil COTTON OIL FUTURES

On the New York Produce Exchange

that all the refiners' business in the east ern territory should be larger each month from now on, and still result in smaller

from now on, and still result in smaller consumption than a year ago.

It is evident that the trade is not large, by the fact that every one of the leading interests in the business has been heard from the past week, and their estimates on the January distribution run from 140,000 to 180,000 bbls., with the average guess 160,000 to 175,000, compared with 234,000 in Jan. last year. At the same time, there are some who are willing to wager that the February distribution, next month, will not equal the consumption of 194,000 bbls. in February last year.

Crude Ouiet. But Weaker.

Crude Quiet, But Weaker.

The crude markets have been quiet but weaker, with sales in the southeast as low as 8.80c, but in the Valley and Texas nothing has come out below 9c, and it was claimed that less than 50 tanks sold in Texas from 9½c down. Texas seed was quoted at \$48.00@50.00 per ton, or above a parity with nine-cent crude, and while the mills were holding in many cases, it was said that considerable consigning of crude was going on. crude was going on.

The larger commission houses continue mixed in their views, but looking at the market in a broad way, there is little encouragement for the immediate future, and for one with bullish tendencies, conditions appear such that the further away one can

COTTONSEED OIL-Market trans-

actions:

-Range Closing-	
Sales High Low, Rid. Asked. Spot	
Sales. High. Low.	
Spot 1070 a 1100 Feb 100 10	10 101
	53 104
lan	
Feb 1085 a 1095 Apr	
	91 108
Mar 0500 1111 1102 1102 a 1104	
ADI	
	10 - 110
May 3300 1144 1138 1138 a 1139 July 2100 11	
line sara arra arra arra da Tabo	
July 4300 1160 1154 1155 a 1156 Sept	
100 4444 1160 - 1165 T-4-11	no sv
Aug 400 1166 1166 1162 a 1165 1 otal sales, including	
Total sales, including switches, 14,900 Prime Crude S. E. 880	sales.
Prime Crude S. E. 9371/2 sales.	
Thursday, Janua	ary 31

The Procter & Gamble Co. Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil
Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer White
Moonstar Cocoanut
Marigold Cooking Oil

Friday, January 25, 1924.

			-Rai	osing—								
		Sales.	High.	Low.	Bid.	Asked.						
Spot					1050	a 1095						
Jan.					1050	a 1075						
Feb.		500	1085	1085	1065	a 1077						
						a 1110						
June					1120	a 1133						
July		. 1500	1152	1135	1135	a 1136						
Total sales, including switches, 30,40												
	e Crude											

Saturday, January 26, 1924.

	,	Suc			uj, ju	uu. y	20,	730T.		
						-Rar	nge-	-Clo	sir	g-
					Sales.	High.	Low.	Bid.	As	sked.
Spot								1040	a	1060
Jan.					200	1050	1050	1035	a	1055
Feb.								1035	a	1056
Mar.					13700	1075	1053	1054	a	1055
Apr.					100	1088	1088	1060	a	1085
May					11700	1106	1090	1092	a	1093
June			٠					1098	a	1105
July					4700	1125	1105	1109	a	1110
Aug.								1111	a	1115
To	ta!	55	1	PS	inch	nding	swit	ches	30	400

Prime Crude S. E. 887½-912½.

Monday, January 28, 1924.

									-Rai	nge-	-Clo	si	ng-
								Sales.	High.	Low.	Bid.	A	sked.
Spot											1025	a	1055
Jan											1025	a	1050
Feb.													
Mar.									1057				
Apr.					٠			200	1055	1055	1065	a	1080
May								15700	1090	1075	1089	a	1090
June											1093	a	1100
July								7100	1110	1095	1108	a	1110
Aug.								100	1117	1117	1115	a	1120
To	Total sales, including switches, 34,10											4.100	
								S. E.			-		,

Tuesday, January 29, 1924.

	2 00000	,, ,,				osing-
			High.	Low.	Bld.	Asked.
Spot					1015	a 1045
		1000	1045	1020	1015	a 1040
Mar.		4500	1072	1055	1060	a 1062
Apr.					1080	a 1088
May .		8800	1103	1090	1092	a 1094
June		100	1114	1114	1097	a 1110
July .		7300	1120	1110	1111	a 1114
Aug.						a 1121
Sept.		100	1115	1115	1105	a 1115
Tota	al sales,	inclu	ding	swite	ches.	24.000
	Crude S				,	,

Wednesday, January 30, 1924.

					—Ra	—C	sing-		
					High.	Low.	Bid.		Asked.
Spot							1000	a	1050
Feb.				100	1010	1010	1000	a	1040
Mar.				1800	1053	1045	1051	a	1052
Apr.							1060	a	1075
May				4400	1091	1080	1085	a	1087
June							1090	a	1099
July				2100	1110	1100	1104	a	1106
Aug.							1105	a	1115
Sept.							1095	a	1110
To	tal	sal	00	inch	iding	SWI	tches		0.000

Thursday, January 31, 1924.

							-Ra	nge-			
							High.	Low.	Cl	08	e.
Spot							1000	1050	1000	a	105
Feb.						٠	1000	1050	1000	a	104
Mar.							1045	1046	1051	a	105
Apr.							1050	1070	1060	a	107
May							1079	1081	1085	a	108
June							1084	1092	1090	a	109
July							1098	1099	1104	a	111
Augu								1050	1000	a	105

SEE PAGE 37 FOR LATER MARKETS.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, Jan. 1 to Jan. 30, 275 bbls.

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS. Provisions.

Hog products active and weak under packers' selling and commission house liquidation. Best support comes from the shorts. Demoralized British market with reports of the continent selling to England and slow export and domestic cash trade features; May lard sold down to sea-son's lowest levels; trade expecting in-crease in monthly stock statement.

Cottonseed Oil.

Cotton oil more active and weak under liquidation and commission house selling, following lard with continued poor demand for oil and compound. Liquidatio in March continues; refiners buying and transferring hedges to later positions. Crude very quiet; Southeast, 87%c asked; Valley, nominal; Texas, 83/4c nominal. Packers bought a little Southeast at 83/4c.

Quotations on cottonseed oil at Friday noon were: February, \$10.00@10.35; March, \$10.31@10.32; April, \$10.40@10.60; May, \$10.66@10.67; June, \$10.70@10.80; July, \$10.87@10.88; August, \$10.94@10.99; September, \$10.80@10.85.

Extra tallow, 81/8c asked.

Oleo Oil and Stearine.

Stearine, 10c asked.

FRIDAY'S GENERAL MARKETS.

New York, February 1, 1924.—Spot lard at New York, prime western, \$11.80@ 11.90; middle western, \$11.65@11.75; city steam, \$11.50@11.67½; refined, continent, \$12.75; South American, \$13.00, Brazil kegs, \$14.00; compound, \$12.50@13.00.

Liverpool Provision Markets.

Liverpool Provision Markets.
Liverpool, February 1, 1924.—(By Cable.)—Quotations today: Shoulders, square, 57s; shoulders, picnics, 50s; hams, long cut, 80s; hams, American cut, 87s; bacon, Cumberland cut, 60s; bacon, short backs, 69s; bacon, Wiltshire, 60s; bellies, clear 71s; Australian tallow, 46s 6d; spot lard, 70s.

Hull Oil Market.

. Hull, England, February 1, 1924.—(By Cable.)—Refined cottonseed oil, 47s; crude cottonseed oil, 44s.

ARGENTINE BEEF EXPORTS.

Cabled reports of Argentine exports of beef of the week up to February 1, 1924, show exports from that country were as follows: To England, 100,120 quarters; to the continent, 79,042 quarters; to other ports, none.

Exports for the previous week were as follows: England, 97,375 quarters, to the continent, 94,913 quarters; to other ports,

PORK CUTS AT NEW YORK. (Special Report to The National Provisioner from H. C. Zaun.)

New York, January 30, 1924.—Whole-sale prices on green and sweet pickled pork cuts: Pork loins, 16@17c; green hams, 8-10 lbs., 16½c; 10-12 lbs., 16c; 12-14 lbs., 15c; green clear bellies, 6-8 lbs., 13c; 8-10 lbs., 13c; 10-12 lbs., 12½c; 12-14 lbs., 12c; green rib bellies, 10-12 lbs., 12½c; 12-14 lbs., 12c; sweet pickled clear bellies, 6-8 lbs., 10c; 8-10 lbs., 10½c; 10-12 lbs., 12½c; 12-14 lbs., 10c; 8-10 lbs., 10½c; 10-12 lbs., 10c; 12-14 lbs., 10c; sweet pickled rib bellies, 10-12 lbs., 10c; 12-14 lbs., 10c; 12-14 lbs., 10c; sweet pickled hams, 8-10 lbs., 16c; 10-12 lbs., 15@16c; 12-14 lbs., 15½c; dressed hogs, 115%c; city steam lard, 11½c; compound, 12¾c.

STOCKS OF PROVISIONS.

Stocks of Provisions.

Stocks of provisions in Chicago at the close of business Jan. 31, with comparisons, are reported as follows by the Chicago Board of Trade:

Cuicago Doura	01 1100		
Mess pork, new, made since Oct. 1, '23, bbls	Jan. 3 1924.	1, Dec. 31, 1923.	Jan. 31, 1923. 2.309
Mess pork, made Oct. 1, '22, to	3,011		
Oct. 1, '23 Other kinds of bar-			
Mess pork, made Oct. 1, '22, to Oct. 1, '23 Other kinds of bar- reled pork, bbis. P. S. lard, made since Oct. 1, '23,	26,699	22,873	
	7,156,088	5,274,575 3,064,569	4,461,892
Other kinds of lard Short rib middles, made since Oct.		3,004,509	3,128,300
nade since Oct. 1, '23, lbs D. S. clear bellies,	1,431,196	1,009,382	955,933
made since Oct. 1, 23 D. S. clear bellies,		11,617,796	
made previous to Oct. 1, '23 D. S. rib bellies, made since Oct.	119,900	759,775	
made since Oct. 1, '23 D. S. rib bellies.	3,670,657	2,165,670	13,672,731
oct. 1, '23	18,000	57,242	
middles, m a d e since Oct. 1, '23, lbs. Extra short clear	268,270	281,127	511,784
middles, made pre- vious to Oct. 1, '23, lbs Short clear middles		14,000	
lbs	566,620	872,196	83,800
Extra short rib mid- dles, lbs	31,600	16,500	48,748
backs, lbs	3,694,419	3,044,670	4,960,779
Dry salted shoulders, lbs. Sweet pickled hams,	38,985	80,557	320,092
lbs. Sweet pickled skin-	40,000,446	35,995,377	27,515,188
ned hams, lbs Sweet picked bellies,	25,573,410	26,968,419	24,118,764
lbs		14,271,734	
ifornia or picnic hams	13,934,635	12,086,848	7,974,408
Sweet pickled shoul- ders, lbs	206,775	362,598	143,015
Other cuts of meats, lbs.	8,663,693	8,405,286	12,870,292
Total cut meats.			100 404 400

CHEMICALS AND SOAP SUPPLIES. (Special Report to The National Provisioner.)

New York, January 30.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; ninety-eight per cent powdered caustic soda, \$4.16@4.56 per cwt.; fifty-eight per cent carbonate of soda, \$2.04@2.19 per cwt.

Clarified palm oil in casks of 2,000 lbs., 8@8½c lb.; olive oil foots, 10½@10½c lb.; East Indian cochin cocoanut oil, 14c lb.; Cochin grade socoanut oil, domestic 11c.

Cochin grade cocoanut oil, domestic, 11c lb.; Ceylon grade cocoanut oil, 10½@ 10½c lb.

1034c lb.
Prime summer yellow cottonseed oil, 12@12½c lb.; soya bean oil, 12@12½c lb.; linseed oil, 94@97c lb.; crude corn oil in barrels, 12@12½c lb.; peanut oil in barrels, New York, deodorized, 14½@15c lb.; peanut oil in tanks, f.o.b. mills, 12c lb.
Extra tallow, 8½c lb.; dynamite glycerine, nominal, 15½c lb.; saponified glycerine, nominal, 15½c lb.; crude soap glycerine, nominal, 10½c lb.; chemically pure glycerine, nominal, 10½c lb.; prime packers grease, nominal, 6½@7c lb.

LIVERPOOL PROVISION STOCKS.

(By Cable to The National Provisioner.)

Liverpool, Eng., Feb. 1.—Provision stocks on this date are reported as follows, with comparisons:

lows, with comparisons:		
	Feb. 1.	Jan. 1
	1924.	1924
Bellies, boxes	23,463	21,78
Hams, boxes		4,49
Shoulders, boxes	2,131	1,35
P. S. lard, tierces	925	43
Refined lard, tons	688 -	15
Compound, tons	3	4

TRADE GLEANINGS.

The Valley Packing Co. plans to erect a \$45,000 warehouse in Salem, Ore.
Frye & Company, Seattle, Wash., have established a new branch house at Winlock, Wash.

The Pendleton Packing & Provision Co., Pendleton, Ore., has increased its capital from \$30,000 to \$300,000.

A \$75,000 abattoir is being built in Philadelphia, Pa., by Duffy Bros., Inc., 3255 North Front street.

It is expected that the Interstate Packing Co., Winona, Minn., will establish a branch house in Manitowoc, Wis.

Turnblad & Decker are extending their meat packing business in Harrisburg, Ore., by building a new slaughter house.

Improvements costing \$100,000 are planned for the Cudahy packing plant at North Salt Lake, Utah, according to Fred Hoffman, manager of the plant.

The Washington Cotton Oil Co., Dallas, has rebuilt its mill building which recently destroyed by fire. Operawas recently destroyed by fire. tion was resumed on February 1.

The Nuckolls Packing Co., Pueblo, Colo., has just completed a cold storage plant in connection with their branch house at Montrose, Colo.

The Farmers Meat Company, Wilbur, Wash., recently declared a dividend of 8 per cent. The following officers were per cent. The following officers were elected: William Launtzen, was reelected president; S. P. Jensen, vice president; J. C. Altizer, secretary.

W. E. Bowden was elected president of the Mountain States Packing Company, Denver, Colo., at a recent meeting of the directors. Other officers are: James T. Smith, vice president; George H. Cooper, treasurer; H. R. Portman, secretary.

It is expected that a fertilizer manufacturing plant will soon be in operation in Henderson, Tex. A deal is being put through for the old cotton oil mill at that place, which has been standing idle for some years; it will be converted into a fertilizer plant.

A new packing plant, known as the Up-church Packing Co., will soon be erected in East Point, Ga. It is planned to make it one of the largest packing plants and storage houses in the south. W. F. Up-church, who formerly conducted the East Point Market, is interested in the new organization.

The D. E. Nebergall Meat Co., Albany, Ore., made the largest sales in its history in 1923, amounting to \$805,000, it was anofficers elected for the coming year are:
D. E. Nebergall, president and general
manager; H. L. Nebergall, vice president;
A. R. Tarter, secretary and treasurer.

The recently organized Rainier Corpo-

The recently organized Rainier Corporation, packers, at Seattle, Wash., has purchased the meat packing business of Barton & Co. in that city. Work has been started on the remodeling of the old brewery which has been bought by the Rainier Corporation, and which will be converted into a meat packing plant.

At a recent meeting of the stockholders of the Farmers' Cooperative Packing Company, Huron, S. D., it was deemed likely that the plan will be opened March I, with Herbert A. Emerson of the H. A. Emerson Company in charge. Plans were made to pay off all indebtedness of the company and to raise an operating fund of \$200,000. \$200,000.

NEW YORK LIVESTOCK.

Receipts for week ending Saturday, Jan-

uary 2	0, 1924,	are	48 10	HOWS.		
Jersey C	ity			Calves.	Hogs. 12,211	Sheep. 17.157
New You	rk Union		1,343	1,352 928	25,973	2,096 $20,431$
Total	us week		9,536	9,206	38,184 46,251	39,684 46,895
Two v	veeks ago.		9,366	12,979	41,743	44,933

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics) Chicago, January 31, 1924.

CATTLE-A sharp reduction in receipts was instrumental in elevating hoof prices largely 25@75c on beef steers and fat she stock but on the late trade today a moderate slice was erased, leaving these classes mostly 25@50c higher for the week. Shipping demand was broad and as outside interests wanted the better grades, most of the upturn was gathered by such kinds.

Canners and cutters remained Canners and cutters remained scarce and steady. Bulls advanced 15@25c and veal calves after a sharp upturn receded to prices about in line with a week earlier, At the high time shippers paid upward to \$15.00 for selected handyweight vealers, packers paying upward to \$12.50 and above. Short-fed steers predominated, the bulk cashing at \$7.75@10.00. Best yearlings and weighty matured steers tooped lings and weighty matured steers topped at \$11.25.

HOGS-Net results of four days fluctuations amounted to a general 15 to 20c drop as compared with last Thursday, with \$7.00 a hard figure to beat at the bot-

with \$7.00 a hard figure to beat at the bottom of the decline earlier in the week. Receipts continued to run heavy and final supplies brought the total for the month up to 1,278,000, the heaviest monthly total in the history of the yards.

Shippers purchased freely, their buy on Monday falling slightly short of 30,000, the biggest outgo for a single during a period of more than 20 years. Best butchers today went at \$7.20 with a spread of \$7.00@7.15 moving the great bulk of offerings.

SHEEP—Continued small runs forced values on all grades of sheep and lambs considerably higher even in the face of marked opposition on the part of buyers due largely to unfavorable conditions on

the dressed market. Fat sheep and year-ling wethers showed the most gain, 50c being the measure of advance. Supplies of fat ewes were insufficient for trade requirements and competition

for trade requirements and competition was keen with the result that weighty offerings gained enough in price ground to considerably reduce the spread between weighty and handyweight kinds. Fat lambs after reaching the high spot of \$14.50 at midweek dropped back and best kinds are closing at \$14.25, which price is 25c above the close on last Thursday.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics)
Kansas City, Mo., Jan. 31, 1924.

CATTLE-The general tone of the beef steer market shows some improvement over the previous week and all desirable grades are selling strong to higher. Handy weights and yearlings, also choice heavy steers met a broad outlet at more

heavy steers met a broad outlet at more satisfactory prices than last week.

Most of the plainer quality offerings cashed at steady levels. The week's top of \$10.10 was scored on heavy beeves weighing from 1,340@1,370 lbs. and \$10.00 took handyweight and yearling offerings.

Bulk of short feds sold within the range

of \$7.75@9.40. Fat she stock held mostly steady with the exception of medium qualdemand at sharply lower prices. Bulls closed steady with best bolognas up to \$5.00. Light and handyweight yeal calves \$5.00. Light and handyweight veal are 50@75c higher; weightier kind steady; top veals at the close \$11.50.

HOGS—Receipts were slightly larger and closing prices 20c lower than a week ago. Packers have been very bearish and draggy markets and a decline of 35c during the first three days were the result. Light supplies today forced a slight upturn and best weighty butchers landed at \$6.80@6.90. Shipping demand has been to lighter weights. Bulk packing sows at \$6.00@6.25 are 15@25c lower for the

SHEEP—Receipts of sheep and lambs for the past week were moderate and prices on both aged sheep and lambs are higher than a week previous. Most fat lambs are selling 25@50c higher with the week's top at \$13.80 and the bulk of the

week's top at \$13.80 and the bulk of the more attractive lambs from \$13.25@13.65. Quite a few lambs of Texas origin fed in near by states have been received this week and some lots have not yielded up to buyers' expectations. This condition has resulted in a considerable wider price spread on recent days. Aged sheep are fully 25c higher, best fat ewes making \$8.50

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, January 31, as reported to The National Provisioner by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	KANSAS CITY	OMAHA.	E. ST. LOUIS.	ST. PAUL.
тор	8 7.20	\$ 6.85	\$ 6.80	\$ 7.20	\$ 6.75
BULK OF SALES	6.85@ 7.15	6.50@ 6.80	6.40@ 6.80	6.90@ 7.15	6.60@ 6.75
Hyv. wt. (250-350 lbs.), medch	7.00@ 7.10	6.70@ 6.85	6.65@ 6.80	7.00@ 7.20	6.60@ 6.75
Med. wt. (200-250 lbs.), med-ch	6.95@ 7.10	6.55@ 6.85	6.45@ 6.80	7.00@ 7.20	6,60@ 6.75
Lt. wt. (160-200 lbs.), comch	6.60@ 7.05	5,80@ 6.70	6.00@ 6.60	6.40@ 7.20	6,50@ 6.75
Lt. lt. (130-160 lbs.), comch	5.75@ 7.00	5.25@ 6.35	5.00@ 6.50	5.50@ 7.00	6.00@ 6.60
Packing hogs, smooth	6.40@ 6.60	6.00@ 6.25	6.15@ 6.35	6.25@ 6.40	6.00@ 6.25
Packing hogs, rough	6.15@ 6.40	5.85@ 6.00	6.00@ 6.15	6.00@ 6.25	6.00@ 6.10
Sightr. pgs. (130 lbs. down), med. ch.	4.50@ 6.00	4.75@ 5.90		5.00@ 6.00	5,50@ 6.00
Digital Pan (100 the della)		3.50@ 5.25	4.50@ 5.25	4.25@ 5.75	4.00@ 5.50
Av. cost and wt. Wed. (pigs excluded) Slaughter Cattle and Calves:	6,89-232 lb.	6.51-216 lb.	6.50-236 lb.	6.96-210 lb.	
STEERS (1.100 LBS. UP):					
Choice and prime	10.75@12.50	10.00@12.00	10.50@12.00	10.75@12.00	10.00@11.75
Good	9.65@11.00	8.75@10.25	9.25@10.75	9.85@10.75	8.75@10.00
Medium	8.00@10.10	7.00@ 9.00	7.25@ 9.50	7.75@ 9.85	6.75@ 8.75
Common	6.50@ 8.25	5.00@ 7.25	5.75@ 7.50	6.25@ 7.75	5,50@ 6.75
STEERS (1,100 LBS. DOWN):	0.000	0.000	01100	012065 1110	0100 6 0110
Choice and prime	11.00@12.50	10.25@12.00	10.75@12.00	11.00@12.00	10.00@11.75
Good	10.10@11.00	9.00@10.25	9.50@10.75	10.00@11.00	8.75@10.00
Medium	8.25@10.10	7.25@ 9.00	7.50@ 9.50	7.75@10.00	6.75@ 8.75
Common	5.50@ 8.25	5.00@ 7.25	5.35@ 7.50	5.50@ 7.75	5.00@ 6.75
Canner and cutter	3.50@ 5.50	3.00@ 5.00	3.00@ 5.35	3.00@ 5.00	2.50@ 4.50
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down)	9.50@12.25	8.25@11.50	8,65@11.25	8.75@11.50	8.50@11.25
HEIFERS:	3.30@12.20	0.20@11.00	0.00(411.20	0.10@11.00	0.00@11.20
Good-choice (850 lbs. up)	7.25@10.75	6.25@ 9.50	6.85@ 9.75	6.50@ 8.50	6.25@10.00
Common-med. (all weights)	4.75@ 7.25	3.50@ 6.25	4.35@ 6.85	3.50@ 6.50	4.00@ 6.25
COWS:	1.10@ 1.20	0.000	1.0000 9.00	0.000	2100 (0) 0120
Good and choice	5.65@ 7.25	4.50@ 7.00	4.85@ 7.00	5.25@ 7.00	5,00@ 6.75
Common and medium	3.50@ 5.65	3.50@ 4.50	3.50@ 4.85	3,75@ 5.25	3.25@ 5.00
Canner and cutter	2.50@ 3.50	2.00@ 3.50	2.00@ 3.50		2.25@ 3.25
BULLS:	2.0000 0.00	2.000	2.0000 5.00	2.10@0.10	2.208 0.20
Good-ch. (beef yrlgs, excluded)	5.00@ 7.00	4.75@ 6.25	4.35@ 5.35	5.00@ 7.50	5,00@ 5,50
Canmed. (canner and bologna)	3.75@ 5.25	2.75@ 4.75	3.50@ 4.35	2.75@ 5.25	3.25@ 5.00
CALVES:	011065 0180				
Med.ch. (190 lbs. down)	9.75@12.75	7.50@11.50	7.75@10.50	8.00@11.50	5.00@ 9.75
Cull-com, (190 lbs. down)	5.50@ 9.50	3.00@ 7.50	4.00@ 7.75	3.00@ 8.00	3.50@ 5.50
Medch. (190-260 lbs.)	6.50@12.75	5.50@11.00	6.00@10.00	6.00@11.00	4.25@ 8.50
Medch. (260 lbs. up)	5.25@ 9.75	5.00@ 7.25	4.75@ 7.25	$5.00@\ 7.50$	4.00@6.50
Cull-com. (190 lbs. up)	3.50@ 9.00	3.00@ 5.00	3.00@ 6.50	3.00@ 5.00	2.50@4.00
Slaughter Sheep and Lambs:					
Lambs, medpr. (84 lbs. down)	12.25@14.25	11.75@13.80	11.65@13.65	12.00@14.25	11.50@13.60
Lambs, cull-com, (all weights)	9,50@12.25	8.75@11.75	8.75@11.65	9,00@12.00	9,00@11.50
Yearling wethers, medprime	9.50@12.50	9.00@11.85	9.25@12.00	9.25@12.25	8.50@11.50
Wethers, medpr. (2 yrs. old and over)	6.50@10.50	6.50@ 9.65	6.00@ 9.25	6.00@ 9.75	5,50@ 9.50
Ewes, common to choice	5.25@ 8.75	5.25@ 6.50	4.75@ 8.00	5.00@ 8.25	4.50@ 8.00
Ewes, canner and cull	1.75@ 5.25	2.00@ 5.25	1.50@ 4.75	1.50@ 5.00	2.00@ 4.50

E. E. JOHNSTON

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Indianapolis

Live Stock **Purchasing Agents**

L. H. McMurray

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics) Omaha, Neb., Jan. 31, 1924.

Omaha, Neb., Jan. 31, 1924. CATTLE—Decreased receipts and a fair demand resulted in most killing classes reacting upward during the week. The market displayed considerable more "pep" than last week but buyers fought all advances and today's trading on fed steers, yearlings and she stock was very slow at prices barely steady with yesterday's close. Compared with a week ago fed steers and yearlings are selling 15@25c higher, better grades showing the most advance. Fed she stock strong to 15c higher: can-

Fed she stock strong to 15c higher; canners and cutters steady; vealers 25@50c higher; beef bulls 15@25c lower; bolognas

higher; beef bulls 15@25c lower; bolognas steady. Killing quality of offerings was somewhat improved as the week progressed, bulk of steers and yearlings selling at \$8.00@9.25 at the close.

Several loads of handy weight steers cashed at \$9.00@9.50 and top steers averaging 1,556 lbs. realized \$10.00. Weighty bullocks sold upward to \$9.90 and best yearlings turned at \$9.50. Desirable yearlings and weighty steers were comparatively scarce.

Light plain offerings were hard movers

Light plain offerings were hard movers at all times selling downward to \$7.00 and below. Bulk of butcher cows and heifers turned at \$4.00@6.25 at the close and canners and cutters at \$2.25@3.50. Vealers sold to packers today at \$9.50@10.50, outsiders paying upward to \$11.00.

HOGS—Receipts of approximately 69,-600 hogs during the first four days this week was slightly under last week's supweek was slightly under last week's supply during the corresponding period but 15,000 in excess of a year ago. Liberal receipts have aided packers in their determined stand for a cheaper drove cost and on Wednesday a new low level for the year was reached. Average cost of hogs locally that day was \$6.50.

A 10c upward reaction in values today uncovers a 10@15c decline as compared with last Thursday. Shipping demand has shown fair breadth and an important factor in minimizing declines.

SHEEP—Moderate receipts both local-

SHEEP-Moderate receipts both local-ly and at other principal markets coupled with broad demand from all interests with broad demand from all interests resulted in lamb prices continuing the upward trend noticeable last week, and values today ruled mostly 50c higher than week earlier. Aged sheep are strong to 25c higher, best light ewes reaching \$8.25 and yearling wethers \$12.00.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics) East St. Louis, Ill., Jan. 31, 1924.

CATTLE-Despite unsatisfactory conditions in the eastern beef sub-normal receipts for the first four days this week effected a material upturn of beef steer values and also a slight price rise in cows. Compared with week ago beef steers are 25@50c higher; beef cows, 25c higher; canners steady to 25c lower; light vealers,

Tops for week: Steers, \$9.85; mixed yearlings, \$9.25; bulks for week: Steers, \$6.85@8.85; heifers, \$5.50 to \$7.50; cows, \$4.25@5.50; canners, \$2.00@2.50; bologna bulls, \$4.25@5.00.

Order Buyers Cattle Calves Hogs Lambs Henry Knight & Son

Bourbon Stock Yards Louisville, Ky.

Reference: Dun & Bradstreets

HOGS-Continued large runs with limited shipping support kept the hog mar-ket in a weak condition. Wednesday was the low day for the year thus far with bulk of good butcher hogs \$7.05@7.10. There was a slight rally today, especially near the close and prices were only about 5@10c off on good butcher hogs. Pigs and light lights, however, show 25@50c

Top today was \$7.25; bulk of the good hogs \$7.10@7.20; desirable 140-160 lb. averages \$6.25@7.00; good and choice 110-130 lb. pigs \$5.25@6.00; packing sows

SHEEP—Market very light receipts and higher prices features trading at the sheep house this week. An unusual scarcity of good and choice lambs caused advances of 25@50c and top went to \$14.00, kinds at that price lacking high finish. Choice fat ewes reached \$8.25; yearlings, \$11.25; two year old wethers, \$9.50. SHEEP-Market very light receipts

SIOUX CITY.

(Special Letter to The National Provisioner.) Sioux City, Ia., Jan. 30, 1924.

CATTLE-A falling off in cattle re-ceipts around the circuit has started some movement toward higher prices, but advances are coming slow and irregular. Two factors perhaps contribute to this: Unfinished quality of most of the steers and the abundance of fresh pork of meat markets.

With a total of 9,400 for the half week on this market, and 2,500 for today, trade in steers was ready for the most part but with some easy spots noted. For the half week fat steers are generally 15c@40c higher than at the close last week. Best in loads here this week \$9.50 with \$9.25 top today for fairly good but not finished short feds.

Bulk of beef steers are of grades of light and medium weights selling down from \$8.50@\$7.50 for decent short feds and down to as low as \$6.50 for some of the 40- to 60-day stuff.

Dressed beef cows and heifers are 25c@40c higher than a week ago and in pretty fair demand with bulk of fair to good grades \$4.00@\$5.75 although some exceptions go higher.

Best of feeder steers are holding about steady but the demand for light cattle is very slack, a seasonable condition, and any change in prices this week has been toward

HOGS—Hogs are pouring into market in record-breaking volume and dragging the price list down by sheer weight of numbers. With 24,000 here today and 56,000 for the half week the market opened 15c@20c lower, recovered slightly and then reacted again to 15c@25c lower than yes-

Tops sold at \$6.65 and bulk at \$6.25@ \$6.60, some of the off quality packers as low as \$5.75 to \$5.90. January is proving this market's heaviest month in hogs.

SHEEP-The sheep and lamb market is still working higher, up to \$13.90 for top lambs today

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Schwartz-Feaman-Nolan Co.

Kansas City Stock Yards

SOUTH ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.) South St. Paul, Minn., Jan. 30, 1924.

CATTLE-Contracted receipts which CATTLE—Contracted receipts which were estimated at 5,536 head so far this week, compared with 7,727 head for the same period last week, together with milder weather, which has served to stimulate country outlet for stockers and feeder offerings, were probably the main influences which aided in the week's mild patturns on killing classes. upturns on killing classes.

Closing prices today ruled 15@25c higher than last Friday, but are still around a quarter lower than last Wednesaround a quarter lower than last Wednesday. Relatively plain quality continues to predominate in killing supplies, bulk of material comprising the warmed-up and short-fed varieties. Top load lot of steers for the week brought \$9.25, with the bulk at \$7.00@\$8.00. Fat she stock sold mostly at \$3.50@\$6.00, a few better grades up to \$700 or better. \$7.00 or better.

HOGS—Although receipts of hogs at the local market continues to fall off, the total run for this month already surpasses the record reached last December. Receipts for this week so far total around 58,000, or 2,000 less than for the first three-days of last week and 15,000 more than for the same period last year.

The market averages around 15c lower than last Wednesday, bulk of butcher and bacon hogs turning today within a price range of \$6.50@\$6.60, with a load or two of choice heavy butchers at \$6.65. Some lighter or less desirable grades cashed downward to \$6.40 and below. Bulk of

downward to \$6.40 and below. Bulk of packing sows realized \$5.90, with rough sorts at \$5.75. Better grades of strong-weight slaughter pigs realized \$5.75. SHEEP—All classes of sheep and lambs advanced 25c during the past week, best fed western lambs selling at \$13.50. Native lambs turned mostly at \$13.50. Sheep and lambs advanced 25c during the past week, best fed western lambs selling at \$13.50. Fleshy ewes are salable at \$6.00@\$7.75, a few lots of choice lights realizing \$8.00 early in the week. in the week.

ST. JOSEPH.

(Special Letter to The National Provisioner.) South St. Joseph, Mo., Jan. 29, 1924.

CATTLE-Cattle receipts for two days this week were around 5,000 against 6,411 same days last week and 6,726 same period a year ago. Beef steers and yearlings a year ago. Beef steers and yearlings made up bulk of receipts and quality was fair to good. There was a slow tone to the trade, but values are 15@25c higher

the trade, but values are 15@25c higher for the period.

Best steers sold at \$9.50 with other good kinds up to \$9.25. Fair kinds sold mostly \$8.00@8.65 and plain kinds down to \$6.85. Best mixed yearlings sold at \$9.25 and others ranged \$6.35@8.25. There was only a moderate run of butcher stock and with the exception of canners and cutters, which are steady, most classes are 15@25c higher.

Choice cows sold up to \$6.25, with most of the fair to good kinds \$4.25@5.25. Heifers in load lots ranged up to \$7.75 and odd lots sold higher. Common kinds sold down to \$4.25. Canner and cutter

JOHN HARVEY & CO.

Order Buyers

CATTLE EXCLUSIVELY

Omaha, Neb.

Sioux City, Iowa

References Live Stock National Bank, Omaha Sioux City

Utility Cipher
DENVER REPRESENTATIVES A. W. Hand & Co.

cows sold mostly \$2.00@3.25. Bulls held steady, sales ranging mostly \$3.25@5.25. Calves advanced 50c, with choice veals selling at \$11.50 Tuesday.

Monday's run of stockers and feeders was fairly liberal, but Tuesday few were offered. Compared with last week's close values are quoted steady. Choice lightweight feeders sold up to \$7.75 and others ranged \$6.50@7.40. Bulk of stockers sold \$5.50@6.50 with best up to \$7.00.

HOGS—Receipts of hogs for two days totaled around 21,000 against 16,109 same days last week and 20,561 corresponding

totaled around 21,000 against 16,109 same days last week and 20,561 corresponding days a year ago. Tuesday's hog market was a slow affair. Shippers went out early and bought light and medium weights at about steady prices, paying up to \$6.85. Packers did not start until after noon, and values were 10@15c lower. The top was \$6.90 and bulk of all sales ranged \$6.50@6.85. It was late in the day before a clearance was made. ance was made.
SHEEP—Receipts were liberal in the

SHEEP—Receipts were liberal in the sheep division totaling around 13,200 for two days, with light supplies at other points. There was a strong tone to the trade and values are 40@50c higher for the period. Best lambs sold Tuesday at \$13.70, against a top last Friday of \$13.25. Clips sold at \$11.25 Monday, but none were offered Tuesday. Choice ewes sold Tuesday at \$8.50, against \$8.10 at the close of last week of last week.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Jan. 26, are reported to The National Provisioner as follows:

Cattle, Hogs, Sheep.	HICAGO.		
	Cattle. 5,275 5,695 5,782 5,621 1,281 3,206 1,515 6,800 hog Packing ,400 hogs;	22,600 21,400 23,700 19,500 9,400 10,200 s; Miller Co., 4,00 Western	13,450 22,339 9,761 9,062 & Hart, 0 hogs; Packing
hogs; others, 32,300 hogs		Cattle. 5,275 5,695 5,782 5,621 1,281 3,206 1,515 6,800 hog Packing 400 hogs; Rob	Cattle. Hogs. 5,275 22,600 5,695 21,400 5,782 23,700 5,621 19,500 1,281 9,400 3,206 10,200 Hogs; Western logs; Roberts & Oal, 400 hogs; Western logs; Roberts & Coal, 400 hogs; Western logs; Roberts & Coal, 400 hogs; Roberts &

KANSAS CITY.

Armour & Co Cudahy Pkg. Co	Cattle. 2,431	Calves. 1,170 1,233	11,517	3,391
Fowler Pkg. Co	648	7,200	7,118	4,277
Morris & Co	2.718	902	6,500	3,010
Swift & Co		985	13,266	6,500
Wilson & Co Local butchers		323 91	9,188	3,686
-	17 005	4 711	40.005	90 000

		-,	-0,000
	OMAHA.		
	Cattle and		
Armour & Co Cudahy Pkg. Co.	calves. 3,835 5,980	Hogs. 20,893 22,842	Sheep. 10,345 12.516
Dold Pkg. Co	1,368	12,363	
Morris & Co Swift & Co	3,630	12,431	3,682
M. Glassberg		19,177	9,721
Higgins Pkg. Co.	41	****	****
Hoffman Pkg. Co	36	****	****
Mayerowich & V		****	****
Mid-West Pkg. C		****	****
P. O'Dea		****	****
Omaha Pkg. Co.	71	****	
John Roth & Son	8 54	****	****
So. Omaha Pkg.	Co 78		
Lincoln Pkg. Co.	187		
Nagle Pkg. Co	43		****
Sinclair Pkg. Co.	207		
Wilson Pkg. Co.	241		
J. W. Murphy		9,458	
Swartz & Co	******* ****	2.035	
Geo. Hess & Co.	******* ****	6,338	
Cthers		6,222	
	***************************************	-	
Total	21,764	111,769	36,264
	ST. LOUIS		
	Cattle and		
	calves.	Hogs.	Sheep.
Armour & Co		15,262	1,832
Swift & Co		13,186	3,151
Morris & Co	1,257	8,042	696
St. Louis Dresser		****	****
Independent Pkg.		4 400	60
East Side Pkg.		1,100	551
Hell Pkg. Co		2,787	****
American Pkg. C		861	51
Krey Pkg. Co		1.045	****
Sartorious Pkg.		3,277	25
Sieloff Pkg. Co. Butchers	7.421	53,070	6,735
Dutchers	1,921	30,010	0,100
Totals	16.808	93.630	13,101

ST. JOSEPH.

Cattle. Calves. Hogs. Sheep. 3.239 818 20,626 16,465 1,605 350 9,867 5,766 1,810 434 10,612 1,779 3,798 636 13,452 673

SIOUX CITY.

SIOUX	CITY.			
	Cattle.	Calves	Hogs. 29,113	Sheep.
Cudahy Pkg. Co	2,590 2,957	243 176	29,113	3,416
Armour & Co	2,957		29,598 705	3,673
Armour & Co. Swift & Co. Sacks Pkg. Co.	1,231	17 20	705	
Sacks Pkg. Co	65	25	25	
Local butchese	102	39	1	
Eastern packers	217		46,007	2,761
-			105,449	9,850
TotalOKLAH	OMA CI	ITY .		-,
	Cattle.	Calves	Hogs.	Sheep.
Morris & Co	1.028	869	3,184	40
Wilson & Co	1,291	812 13	3,704	20
Others	10	13	541	
Total	2,392	1,694	7,429	60
	NAPOL	IS.		
	Cattle.	Calves	Hogs. 24,821	Sheep.
Eastern buyers	1,265	2,163	24,821	1,001
Kingan & Co. Moore & Co. Ind. Abat. Co. Armour & Co. Halgner Bros	1,434	444	24.071	637
Moore & Co	1 000	43	4,318 1,995	132
Ind. Abat. Co	1,299	41 28	4,950	24
Holonon Proc	190		1,349	
Brown Bros	253	30		
Bell Pkg. Co.	170		273	
Bell Pkg. Co Schussler Pkg. Co	38		426	
Meier Pkg. Co	66	9	294	
Ind. Pkg. Co			441	****
Wabritz Pkg. Co	16	58	5	29
Schussler Pkg. Co. Meier Pkg. Co. Ind. Pkg. Co. Wabritz Pkg. Co. Riverside Pkg. Co. Miscellaneous	470	109	261 386	23
Miscellaneous	448	109	380	40
Total	5,182	2,882	65,590	1,846
	INNAT	I.		
02110	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn & Son	685	115	3,583	84
Kroger Groc. & Bak Co.	500	54	1.892	
C. A. Fruend	71	57	336	****
Gus Juengling	229	101		56
Schroth Pkg. Co	9		3,235	
Kroger Groc. & Bak Co. C. A. Fruend Gus Juengling Schroth Pkg. Co. H. H. Meyer Pkg. Co. J. Hilberg & Son. Wm. G. Rehn & Son. Peoples Pkg. House Co. J. Bauer & Son. A. Sander Pkg. Co. J. Vogel & Son. Lohrey Pkg. Co.	29	· · · i	2,371	16
Wm G Robn & Son	146	49 974		10
Peoples Pkg House Co	164	274		
J. Bauer & Son	110	1		
A. Sander Pkg. Co			$1,808 \\ 1,041$	
J. Vogel & Son			1,041	
Lohrey Pkg. Co Ideal Pkg. Co			302	
Ideal Pkg. Co	9.9.0.9		795	138
Sam Gall				75
F Blackburn & Son				31
J. Sterner & Son	39			
Erhardt & Son				19
J. Schlacter & Son			585	
Total		859	15,948	419
3877	CHITA.	002	10,010	210
WI	Cattle	Calves	. Hogs.	Sheen
Cudahy Pkg Co	812	505	11,354	413
Dold Pkg. Co	226	47	8,809	****
Cudahy Pkg. Co Local butchers	156		****	
-		F20	20,163	413
Total	1,104	002	20,100	410
DE	Cattle	Calvon	. Hogs.	Sheer
Swift & Co	584	SA	4,021	308
Armour & Co	317	107	3,679	2.068
Blaney-Murphy	284		806	1
Blaney-Murphy Miscellaneous	182	16	941	
-	1 207	209	9,447	2,377
Total			0, 111	2,011
ST.	PAUL.	Column	Horr	Shoer
Armour & Co	Cattle. 2,096 190 860	2 056	20 014	2 201
Armour & Co	190	66	20,014	a, aut
Katz Pkg. Co	860	77		
Swift & Co	3.042	4.020	44,350	4,276
Others	844	421	$\frac{44,350}{17,531}$	

SWII & CO. 844 421 17,531 ... Total 7,032 8,246 91,795 6,477 RECAPITULATION. Recapitulation of packers' purchases by market for the week ending Jan. 26, 1924, with comparisons:

Cattle.		
Week ending	Prev.	Cor. week,
Jan. 26.	week.	1923.
Chicago 28.375	36,810	28.012
Kansas City 17,225	21.119	20,600
Omaha 21,764	26,727	38,071
St. Louis 16,808	17,650	22,040
St. Joseph 10,452	11,936	11,346
Sioux City 7,289	7.043	7.083
Oklahoma City 2,392	3,283	3,245
Indianapolis 5,182	6.437	5,303
Cincinnati 2,177	2.095	1,443
Wichita 1,194	1,395	1,927
	2,002	1,021
Denver 1,367	2,540	1.921
	9,610	6,177
	9,610	0,111
Hogs.	_	
Week ending	Prev.	Cor. week,
Jan. 26.	week.	1923.
Chicago198,200	236,400	160,800
Kansas City 49,285	49,169	59.271
Omaha111,769	98,967	82,008
St. Louis 93.630	84,986	97,817
St. Joseph 54,557	59,271	50,078
Sioux City	86,532	47.642
Oklahoma City 7,429	6,255	8,177
Indianapolis 65,590	74,216	45,717
Cincinnati 15,948	17,601	9.888
Wichita 20,613	16,771	12.153
Milwaukee	13,240	
Denver 9,447	14,743	9.700
St. Paul 91,795	107,483	62,567
Sheep.		
Week ending	Prev.	Cor. week,
Jan. 26.	week.	1923.
	52,965	53.694
	20.638	21,651
	46.755	58,268
	5.578	7.843
	22,706	22,092
	8.334	4,545
	83	150
	1.831	2,195
Indianapolis 1,846	823	300
Cincinnati	263	387
TT ACCESSED.	426	
Milwaukee 2.377	2.634	3,596
		4.563
St. Paul 6,477	7,539	4,000

RECEIPTS AT CENTERS. CAMUDDAY TANTIDY OF 100

SATURDAY,		26, 1924.	~
Chicago Kansas City Omaha St. Louis St. Joseph	Cattle 1,000	Hogs. 8,000	Sheep. 1,000 '500
Comaha	300	3,500 9,200	100
St. Louis	300	8,000 4,000	200 2,000
Sione City	500	12,000 700	300
St. Paul Oklahoma City Fort Worth Milwaukee Denver	100	400	
Milwaukee	400	400 100	
Denver	200	400 1,300	100
Louisville Wichita	100	400	100
Indianapelis Pittsburgh Cincinnati	100	6,000 3,000	200
Cincinnati	300	3,000 1,200 3,500	100 800
Buffalo	100	2,500 1,200	500
wording titlitititititi	200		100
MONDAY,	Cattle	28, 1924. Hogs. 79,000	Sheep.
Chicago	12,000	79,000 15,000	21,000 7,000
Omaha	8,500	15 000	0,000
St. Louis St. Joseph Sioux City	3,000	18,000 9,500 12,500	1,000 5,500
St. Paul	4,500 2,000	$12,500 \\ 18,000$	500 1,500
Oklahoma City	4,000	18,000 1,200 1,700 1,800	
St. Paul St. Paul Oklahoma City Fort Worth Milwaukee Denver	100	1800	100
Louisville Wichita Indianapolis Fittsburgh Cincinnati Buffalo	500 1,300 3,700	1,200 2,300 2,000 9,000	7,700 300
Wichita	3,700	2,000 9,000	100
Pittsburgh	1,300 1,100 1,600	7,500 8,000	3,000 500
Buffalo	1,600	13.000	7,000
Cleveland	900	6,500 2,200 1,600	100
TorontoTUESDAY,		1,600 29, 1924.	500
		Hogs	Sheep.
Chicago Kansas City Omaha St. Louis St. Joseph	9,000	17,000	Sheep. 14,000 7,000
Omaha	8,500 4,500		
St. Joseph	2,200	21,000 10,000	1,500 4,500 2,500
St. Paul	2,100 1,700 500	18,000 15,000 1,200	500
Omaha St. Louis St. Joseph Sioux City St. Paul Oklahoma City Fort Worth Milwaukee Denver	2,000	1.600	
Milwaukee Denver	600	3,500 3,800	3,200 200
Denver Louisville Wichita Indianapolis Pittsburgh Cincinnati Buffalo	200	2.000	200
Indianapolis	1,000 1,500	1,500 16,000	200 200
Pittsburgh	500	3,500 3,700	400 100
Buffalo	100	4.000	200 500
Cleveland Nashville, Tenn. Teronto	100	3,500 1,700 3,000	100 700
WEDNESDAY	JANUARY	30, 1924.	
Chicago	Cattle. 10,000 8,000	Hogs. 48,000	7,000
Kansas City	8,000	16.000	4,000
St. Louis	3,000	20,000 19,000 14,500	13,000 2,500 3,500
Kansas City Omaha St. Louis St. Joseph Sloux City St. Paul Oklahoma City Fort Worth Milwaukee Denver Louisville	3,500	14,500 12,500	500
St. Paul	2,200	12,500 23,000 2,000	1,000
Fort Worth	2,000	1.(9)()	200
Denver	500	2,500 1,200	0,000
		2,300 1,200	200
Wichita Indianapolis Pittsburgh Cincinnati	1,000	12,000 3,000	100 500
Cincinnati	900	5,800 4,000	200 1,000
Buffalo		5,000	500
Nashville, Tenn Toronto	1,500	$\frac{2,000}{3,000}$	700
THURSDAY,	JANUARY Cattle,	31, 1924. Hogs.	Sheep.
Chicago Kansas City	14,000	54,000 10,000	13,000 3,000
Omana		14.000	13,000
St. Louis St. Joseph	1,500	13,000 7,500	3,000
Siony City	1,800	15,000	1,000
St. Paul	700	15,000 900	200
Fort Worth		3,800 3,500	200
Denver	500	3,500 1,000	8,100
Indianapolis	1,000	9,000	200 500
Pittsburgh	700	$3,000 \\ 3,800$	100
Buffalo	100 FEBRUARY	3,400 1, 1924.	1,200
	Catt	de. Hogs.	Sheep.
Chicago Kansas City		000 47,000 700 6,000	9,000 1,000
		500 13,500 000 13,000 800 4,500	3,000 200
St. Louis St. Joseph Sioux City		800 4,500	2.000
Sioux City St. Paul	1,1	000 11,500	1,000 3,500
St. Paul Oklahoma City Fort Worth		800 1,300	100
Milwaukee	1.5	100	
		100 - 500	100
Indianapolis		100 500 100 1,300 800 8,000	5,000 100
Indianapolis		100 500 100 1,300 800 8,000 5,000 800 4,000	5,000 100 100 300
Indianapolis Pittsburgh		100 500 100 1,300 800 8,000 5,000	5,000 100 100

What is "backing" in skinning cattle, and what effect does it have on the appearance of the carcass hanging in the sales cooler? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

HIDE AND SKIN MARKETS

SHOE AND LEATHER REPORTED

Chicago.

PACKER HIDES-Two cars of January light cows sold at 111/2c, being 1/4c Car kosher December heavy cows sold at 12c. Car Indianapolis Jan. all weight cows sold 111/4c and brands included at 91/4c. Native steers sold at 15c: Texas quiet 14c; butts made 14c; Colorados 13c; branded cows held 10c; heavy cows 121/2c nominal; generally held 13c; lights 111/2c paid. Native bulls 10c nominal; branded 8@9c; small packers 11@ 111/4c. 10,000 N. Y. Feb. butts sold 131/2c, Colorados 121/2c being 1c up. 2,000 Virginia packer cows sold 101/2c; 5,000 nearby packer cows 25/55 sold 111/2c; Swedish light calf held 28c; 2,000 B. A. dry hides 12-14 kilos sold 187/sc; 2,000 Saladero steers sold 20 3/16c; 4,000 Uruguay frig. steers 17%c; 8,000 Swift LaPlatas 171/4c; 4,000 Angloes, 5,000 Campanas 171/2c; 2,000 Rosarios type steers sold 15c; 1,500 cows 13@131/8c; 5,000 B. A. campos cows sold 9 3/16c; 1,000 campos 40# steers 101/8c.

COUNTRY HIDES-Western tanners report procuring limited lines of seasonable merchandise on a basis of 81/2c for buffs and 101/2c for extremes. As a general rule local sellers talk 9c for buffs and 11c for extremes. Eastern tanners are not keen to operate unless at moderate inducements. They continue mildly interested in most all descriptions but having purchased generously in recent weeks are better judges of bargains now than then. The export interests are not as noticeable as heretofore. It is said to be possible to secure 11c for strictly grub free light hides for such outlets in a limited way. The call for the heavier weights for export is somewhat latent. Offerings of material locally and in the outside sections on the whole is amply large. As a rule the heavier weights predominate as sellers feel that the light end of the list offers the greatest possibilities for speculation. feel that the light end of the list offers the greatest possibilities for speculation. Tanners contend, however, that while packer light hides remain nominally unchanged there is little latitude for any gyrations on the light country stocks. All weight country hides are offered at 8½@ 9c delivered Chicago basis as to seller and extraction with plants of material available. section with plenty of material available at the inside figure. Tanners, not being keenly interested, are furnishing little competition to the distributing dealers in competition to the distributing dealers in the originating sections and as a result such buyers are naming prices of 8@8½c delivered on offerings put up to them. Heavy steers are listless and quoted entirely nominal about 11c; heavy cows and buffs are available at 8½@9c for seasonable to choice qualities; extremes range at 10½@11c; branded country hides are quoted 6½@7c in originating sections and about 7½@8c locally flat basis; country packers quoted 9@9½c paid for late salting mixed stock hereabouts. Bulls 7½@8c asked and country packers at 9@9½c paid; glue hides 6c last paid.

CALFSKINS—A car of local first salt-

paid; glue hides 6c last paid.

CALFSKINS—A car of local first salted city skins sold at 20c, confirmation finally being obtained from one of the standard collectors. Another car is still rumored sold confirmation being withheld. This sets at rest the excited reports going the round lately to the effect that bids at 21c and 21½c were rejected. Outside skins remained quiet as far as could be learned. Outlets at 20c were to domestic interests. Packer calf skins are still available at the last sale figure of 21½c and domestic tanners evince no interest. Ex-

porters are temporarily passive. It is reported around the market in a gossipy sort of way that the French Embargo on sort of way that the French Embargo on skins has been lifted following the decline in Paris auctions, said to be fully 10% according to mouth to mouth reports. Nothing definite has been received by this There is no excitement prevailing in resalted skins which are ranged at 13@17c for descriptions. Deacons are quiet at \$1.20@1.30 nominal and cities last sold at \$1.60. Kipskins are quiet. Packer skins \$1.20@1.30 nominal and cities last solu at \$1.60. Kipskins are quiet. Packer skins are still held at 20c and tanners indicate they feel that 18c, the last price paid, is sufficiently high enough. Outside skins, cities quoted 16@17½c; countries 12@14c.

MISCELLANEOUS MARKETS—Dry

hides quiet at 16@18c; horse hides \$4.50@ 5.50 for lots; packer pelts \$3.00@3.25 nominal; some ask more; dry skins 25@30c for lots; pickled skins \$6.50@9.00 doz.; hogskins 15@25c nominal, strips 5c asked.

New York.

PACKER HIDES-The situation is waiting due to sold up position of most all killers. There are only a few native steers held and the last sales were at 14c. Cows are also held in a limited way at 103/@11c. Butts are well sold out at 121/2c and are held now at 13c; Colorados 111/2@12c; bulls 9@10c.

SMALL PACKER HIDES-The situation continues strong and advancing with the tendency materially influenced by the trading in the west. A couple of cars of small packer native steers sold at 13c basis for heavies. Two cars light cows sold at 11c of small packer origin. Western Penn. natives sold at 141/2c and all weight cows made 111/4c. Canadian January native steers sold at 141/2c; heavy cows sold at 121/2c and light cows were taken at 111/2c. Some mid western 50 lbs. up cows sold at 111/4c.

COUNTRY HIDES-Operations country hides do not take on a very rosy appearance. Eastern tanners, having bought freely early in the year, are not so keen to purchase. They are ready operators, but not at the talked levels. Mid western choice section lights are quoted at 11c and buffs at 81/2@9c as to descriptions. Penn lights are held for 11c and buff weights for 9c. Offerings are reported at fairly liberal, especially in the middle and heavy end. The high asking prices coupled with the availability of material induces the eastern tanners to go slow. The export interests formerly seeking material are not noticeable as heretofore. It is said they are mildly interested in the extreme heavy and extremely light weights only at the present. Southern sellers report a moderate trade from time to time but if anything movement is not as brisk as a fortnight ago. Light hides ranged at 93/4@103/4c, including weights down to 15 lbs. in late operations. Canadian lights are quoted up to 101/2c flat asked but not paid; buffs 73/40 8c flat for business.

CALFSKINS—Paris calfskins declined in auctions late in the week. Dry Swedish calf sold 69@70c, green salted 29@30c; outside rates now asked. 5,000 Courland calf sold \$1.671/2, N. Y. calf steady but quiet at \$1.80@2.25@3.00 paid; kips \$3.200 3.30 and \$4.25. Outside calf \$1.40@1.65 basis on lights nominal. Southern kip 12c paid flat. tremely light weights only at the present.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Jan. 26, 1924:

CATTLE. Week ending Prev. Cor. week,

11	cen chamb	TICA.	Cor. week,
and the	Jan. 26.	week.	1923.
Chicago	28,375	36,810	28,012
Kansas City	21,936	27,098	26,144
Omaha		26,063	22,010
East St. Louis	13,494	14.192	11,406
St. Joseph	8,236	9.887	9.156
Sioux City		0,000	6,687
Cudahy		928	906
Fort Worth			
		0 407	0.045
Philadelphia	2,297	2,467	2,247
Indianapolis	2,350	2,755	2,120
Boston			1,529
New York & Jersey City		10,492	10,579
Oklahoma City	4,086	4.968	5,276
F	IOGS.		-
W	eek ending	Prev.	Cor. week.
	Jan. 26.	week.	1923.
Chicago		236,400	160,800
Kansas City		49,169	59.352
Omaha		82,911	14,997
East St. Louis		62,766	
			51,124
St. Joseph		49,137	43,507
Sioux City			27,296
Cudahy		25,772	28,384
Ottumwa	24,138 .		17,115
Fort Worth			5,400
Thiladelphia	26,409	27,540	20,269
Indianapolis	42.541	38,388	34,935
Boston		,	21,909
New York & Jersey City	71.234	73,879	61,852
Oklahoma City		6.255	8,167
	HEEP.	0,200	0,101
	eek ending	Duon	Cor. week,
**			
CI I	Jan. 26.	week.	1923.
Chicago		52.965	53,694
Kansas City		20,638	21,736
Omaha	31,912	39,201	39,449
East St. Louis	7,486	5,198	4.789
St. Joseph	24,010	21,865	19,578
Sioux City	6.697		4,857
Cudahy		384	246
Fort Worth			
Philadelphia		5.972	5,301
Indianapolis		908	687
Boston	40.004	48 000	5,141
New York & Jersey City		47,286	39,338
Oklahoma City	60	83	150
	-		

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner, from J. F. Nicolas.)

Quotations on hides at Chicago for the week ending Feb. 2, 1924 with comparisons, are as follows:

PACKER HIDES. Wook o

Feb.	2 124	Ian.	26, '24.	week	1923
Spready native			-0, -1		20001
steers17	@171/e	17	@171/2c	23	@231/2c
Heavy native					
steers	@15c		@141/2c	20	@20150
Heavy Texas					
steers	@14c		@131/2c		@171/2C
Heavy butt					
branded					
steers	@14e		@13 1/3 c		@18c
Heavy Colorado	0.00		0.000		
steers	@13e		@12½c		@17e
Ex-Light Texas	G10-		@ 9140		@13e
Branded cows. 91			@ 91/20		@13e
Heavy native	200, 100		W 8 12 C	,	at 19c
	@121/20		@12140	1614	@171/se
Light native	641-720		Ge 17 130	10/2	Str 1 730
cows113	@111/c	11	@114e		@150
Native bulls 95	@ 10c	9			
Branded bulls.	@ 8160		@ 81/20		@111/6c
Calfskins20	@211/20	19			
Kip18			@17140	17	@1716c
Slunks, regular.\$1.5	60@1.60	\$1.5	0@1.60	\$1.056	
Slunks, hairless.	30@ 80e		30@60c	400	@85e

Light, Native, Butts, Colorado and Texas steers le

CITY AND SMALL PACKERS.

Meek ending Week ending Corresponding Feb. 2. '24. Jan. 26, '24. week, 1923. Natives all

| Week ending | Week ending | Corresponding | Week ending | September COUNTRY HIDES.

| SHEEPSKINS. | Week ending Week ending Corresponding Feb. 2, 24 | Jan. 26, 24, week, 1923, Large packers | \$2,75@3.25 | \$2,75@3.25 | \$2,75@3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.00 | \$3.

ICE AND REFRIGERATION

ICE NOTES.

A new ice plant is being built at Wills Point, Tex., by the Southern Ice and Utilities Company.

An ice plant is under consideration for Kelsey City, Fla.

A 30-ton ice plant is to be erected in Chester, S. C., by the Chester Ice & Fuel Co.

It is hoped to have the ice plant at Stuart, Fla., in operation again within a short time, under new management, according to a recent announcement.

A new ice house is under construction in Piedmont, Ala.

The ice storage house of the Union Ice Company, located at Boca, Nebr., was recently destroyed by fire with a loss of \$35,000. The Memphis Cold Storage Warehouse Company, Memphis, Tenn., has been sold to Abe and Seymore Goodman by Al Goldfarb and Abe Lewis.

A five-story ice storage plant will soon be erected on Jefferson street, between Main street and Maple avenue, Los Angeles, Calif., by the Jefferson Ice Company.

A \$75,000 cold storage plant will be built in Hayward, Calif., by the National Ice & Cold Storage Company.

It is planned to convert a creamery in Waycross, Ga., into a municipal ice and cold storage plant.

A new ice company has been formed in Boston, Ga., by E. C. Stanaland, S. L. Rogers and Mrs. Marie Rogers for the manufacture and sale of ice.

REFRIGERATION IN FRANCE.

As a result of the demands created during the war a system of refrigeration has been gradually developed in France. At present France has a fleet of 37 merchant ships whose cold storage capacity is 50,000 tons; 2,250 refrigerator cars of the isothermal type which satisfactorily provide for the needs of the various regions; and 18 cold storage plants with a total capacity of 90,000 tons.

Some of these plants are situated at the ports where perishable provisions are received and stored while awaiting transport into the interior, while others are located at railway terminals in the interior where they preserve perishable goods until such time as they are disposed of on the local markets or reshipped into neighboring localities. Assistant Commercial Attache J. F. Butler, Paris, France, in his resume to the Department of Commerce, of an article published by M. Felix Fredault in a recent number of the Revue Politique at Parlementaire on the refrigerating facilities in France, states that refrigeration permits the storage of provisions during period of over production, the slaughtering of animals at the most favorable time, an equal distribution of products on the different markets and delivery in good condition of foodstuffs to the consumer during the heated season.

Despite the many advantages of cold storage systems the refrigerating industry in France has not received the development to which it is entitled. The French people regard cold storage food with disfavor and strict regulations applied by the government have been the main drawbacks under which the industry has labored. It is only through active publicity to show the general public the benefits of refrigeration that prejudice against frozen foods will be removed and the refrigerating industry given an opportunity to properly expand.

BUTCHERS' SUPPLY MEETING.

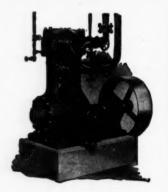
(Continued from page 22.)

Some Who Attended.

Among those who attended the convention were the following active members: Clifford Boyer, Gruendler Mfg. Co., St. Louis; Alvin Schmidt, C. Schmidt Co., Cincinnati, Ohio; C. E. Wicke, A. C. Wicke & Co., New York; R. W. Neuburger, New York Butchers' Supply Co., New York; H. L. Pfeiffer, national secretary, New York; Al Heyer, Harry L. Hussman Mfg. Co., St. Louis; E. J. Wirfs, E. J. Wirfs, St. Louis; Herman Schmidt, Cincinnati Butchers' Supply Co., Cincinnati, Ohio; Harry Sutherland, John Chatillon & Sons, New York; H. C. Ahrens, C. Schmidt Co., Cincinnati, Ohio; C. W. Wenke, St. Louis Butchers' Supply Co., St. Louis; A. H. Ehrlich, H. Ehrlich & Sons Mfg. Co., St. Joseph, Mo.; Jos. Geisler, C. Schmidt Co., Cincinnati, Ohio; E. C. Smith, John Chatillon & Sons, New York; John Canvasser, Newark Butchers' Supply Co., Newark, N. J.; Wm. Carr, Charwick & Carr, Boston; Gus Schmidt, Cincinnati Butchers' Supply Co., Cleveland; Klein, Schwenger-Klein Co., Cleveland;



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Louis.

Associate Members: J. E. Brown, Preservaline Mfg. Co.; H. W. Strauss, Albert Jordan Co.; Louis Rosmarin, Preservaline Mfg. Co.; Lee J. Kenyon, Preservaline Mfg. Co.; B. C. Holwick, B. C. Holwick Co., Canton, Ohio; W. J. Barnes, Barnes Scale Co.; G. J. Began, Boos Block Manufacturers; S. Gureiner, Appleton Wood Products Co.; Fred J. Schmitt, Michigan Maple Block Co.; Robert Zivi, Abbott Jacket Mfg. Co.; C. E. Breaden, Treaty Co.

CONVENTION NOTES.

Leo Brand, silver-tongued songster, could not respond with any of his famous repertoire, due to the fact that he had a very bad cold. Leo is certainly some singer when he gets started.

Charley Wicke certainly likes to carry great deal of blocks wherever he goes; they bring back pleasant reminiscence.

On Wednesday night at the Butcher Fixture Association banquet the fixture men had a travestry on "too long a term." They had a coffin built in black with two candles in beer bottles at each end, and on both sides was painted "eighteen months," which was a joke intended for one of the members. There were pallbearers and they marched around the clubroom floor, E. J. Wirfs being the chief mourner. It seems there were lots of crocodile tears shed. Eddie Wirf's handkerchief had to be run through a clothes kerchief had to be run through a clothes wringer. This was taken with a great deal of merriment, and after the funeral cortege had passed they rested the coffin on a bier and fastened it to one of the chairs.

The pinochle group, of which E. C. Smith is the champion, enjoyed themselves going and coming from the convention. Eddie Smith is quite some manipulator with the cards, he having won several thousand marks each way. If there are any other champions in the United States, Eddie would like to meet them. them.

"BOSS" CLEANED 10,000 HOGS.

It seems like "Boss" machinery has a habit of not wearing out. Witness the following letter to the Cincinnati Butch-ers' Supply Co., Cincinnati, Ohio, from W. H. Balentine, pork and beef packer of

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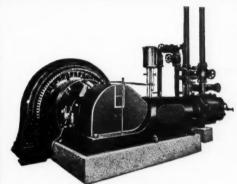
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Thousands of Little Giants, in every state of the Union are faithfully producing ice for all types of commercial ice users.

You will find a size of Little Giant that will do your ice work as you have never had it done before. Cut down your ice bill and make your ice go farther and serve better.

Our engineers will be glad to advise you as to the best type for your needs and will aid you in planning your installation.

Write today for Bulletin R which tells you all about this better way of handling your ice.

Micro Machine Company Bettendorf



Sausage Manufacturers can make their own Ice at a Profit with a "Phoenix"

> A very small investment in A very small investment in ice cans, piping and space, to-gether with a Phoenix Ice Machine, will provide ample ice to be used in making your sausage and other products around the plant.

Let us tell you more about our economical plan. Write

The Phoenix Ice Mach. Co. 2700 Church Ave., CLEVELAND, OHIO

PACKERS' STUDY PLANS.

(Continued from page 21.)

Dunlevy-Franklin Company; J. J. Mc-Aleese, of the Pittsburg Provision and Packing Company; E. A. Reineman, of the Fried and Reineman Packing Company; George N. Meyer, of the Fried and Reineman Packing Company, and H. D. Fisher, of the William Zoller Company, who agreed that the packers themselves would explain to the men associated with them the educational privileges now offered by the Institute of Meat Packing.

Great Interest Shown.

Throughout the trip great interest in the course was manifested. Chief emphasis, of course, was placed on the correspondence courses. Dean Filbey made it clear that the courses now available are of college grade and difficulty, but that a formal education, by high school or otherwise in the transfer admission to erwise, is not necessary for admission to the courses, provided that the applicant has demonstrated his capability in the packing business or of sufficient mental maturity to profit in the courses.

In doubtful cases, it was requested that an administrative official of the company express himself regarding the applicant's qualifications. In a number of instances presidents of packing companies them-

selves are registering for the courses, which will be available February 1 and thereafter.

Mr. Woods and Dean Filbey hope later to visit other packinghouse centers. They were compelled to return to Chicago because of pressing work in connection with the opening of registration and the routine activities of the organizations with which they are associated.

CALENDARS RECEIVED.

Several very interesting calendars have been received by The NATIONAL Provisioner during the past few days. One, put out by Hetzel & Co., Chicago, Ill., shows a barnyard scene in natural colors. It is well drawn and attractive.

The illustration for the calendar of the Western Sausage & Provision Co., New York City, is that of a beautiful girl with a sweet smile. The caption "Priceless Pearls" refers, no doubt, not only to the pearls she wears, but also to the girl her-

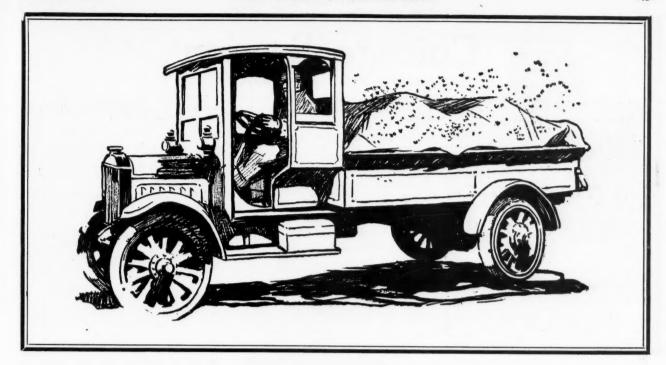
The calendar of the Cincinnati Butchers Supply Co., Cincinnati, Ohio, features the well-known "Boss" trademark, surrounded by a shield printed in red and blue. Above this is a good picture of the Cincinnati headquarters. Rolled up in the calendar is a leaflet containing reprints of their ads in THE NATIONAL PROVISIONER.

The Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich., sends out a calendar different in size than most. well printed on good paper and features a large panorama of the Kalamazoo plant.

Thomson & Taylor Company

Recleaned Whole and Ground Spices for Meat Packers

CHICAGO, ILLINOIS



Stop Spoilage Losses

What were your losses through spoilage on delivery routes during the year just closed, particularly during the warmer months? A close look at this figure on your year's statement will worry you.

How often during the year has the public on the street suffered a revulsion of meat appetite due to swarms of flies around several of your old type delivery vehicles? Losses from this source do not

show on your books, but they're real just the same.

There's a way around these losses-a money-making way.

Place one ABC Refrigerator Vehicle in your delivery fleet NOW and watch it: its performance will induce your installation of several more before a second summer rolls around.

A. B. C. Refrigerator Motor Truck Bodies and Wagons

ANHEUSER-BUSCH, Builders

St. Louis,

LOS ANGELES

U. S. A.



PAUL W. & GUY F. MINNICK

280 Madison Ave., New York Eastern Sales Representatives

CANAVAN MOTORS CORPORATION

401 Wells Fargo Bidg., 216 U. S. Natl. Bank Bidg., SAN FRANCISCO PORTLAND

2123 L. C. Smith Bldg., SEATTLE

Western Sales Representatives

Chicago Section

J. J. Luening, general manager of the Oklahoma City plant of Armour & Company, is in Chicago this week.

Joseph Kircher of the Chicago Butchers' Packing Co., Ottawa, Ill., was in Chicago during the week, calling on the trade.

Isaac Powers, vice president of the Home Packing & Ice Co., Terre Haute, Ind., was a Chicago visitor during the week.

President Jay E. Decker of the Jacob E. Decker & Sons Co., Inc., Mason City, Ia., spent a few days in Chicago this week.

Packers' purchases at Chicago for the first four days of this week totaled 29,124 cattle, 11,559 calves, 146,193 hogs and 40,541 sheep.

Word was received from Pittsburgh this week that Charles H. Ogden had left the hospital last Sunday and is getting along very nicely. A speedy recovery is hoped

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, January 26, for shipment sold out, ranged from 7.00 to 20.00 cents per pound, averaged 12.22 cents per pound.

The new Chicago Public Abattoir, Inc., the new Chicago Public Abattoir, Inc., killed during the past week what is claimed to be the largest hog ever slaughtered here. The hog was killed for Hately Bros.' account and dressed 900 pounds.

Harry B. Bogg has retired on pension after a service of 43 years with Armour & Company. Mr. Bogg entered the employ of the company as a messenger boy, was later cashier of the then wholesale and retail market, then manager of the Chicago wholesale market. He left this position to become general manager of the pork cuts and fresh and smoked sausage department, which position he held at the time of his retirement. Carl Overaker, assistant manager of the department,

H. N. Jones Construction Co.

San Antonio, Texas
Designs and Builds Packing Houses 30 Years Experience

F. A. LINDBERG

GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations, Investigations
CHICAGO
CHICAGO

M. P. BURT & COMPANY

Engineers & Architects

Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc You Profit by Our 25 Years' Experience. Lower Construction Cost. Higher Efficiency. 206-7 Falls Bidg., MEMPHIS, TENN.

also a very popular member of the Armour organization, has been made manager.

E. S. Waterbury, for many years an executive of Morris & Company, has been made general manager for Armour & Company at Omaha. This is one of the most important Armour assignments, covering as it does both plant and territory. ering as it does both plant and territory. Mr. Waterbury is one of the best-known and most popular men in the industry,



E. S. WATERBURY Made General Manager for Armour and Company at Omaha.

and has always been active in industry affairs. He is particularly well-known as an authority on provisions, and also has taken great interest in livestock matters, having been chairman of the Committee on Livestock Handling Losses of the In-stitute of American Meat Packers when that work was so successfully established.

Walter L. Munneck Pine @ Munnecke Co. PACKING HOUSE & COLD STORAGE CONSTRUCTION; CORK INSULATION & OVER HEAD TRACK WORK. Merquette Detroit, Mich. Cherry 3750-3751

H. P. Henschien

R. J. McLaren

HENSCHIEN & McLAREN

1637 Prairie Ave. Chicago, Ill. PACKING PLANTS AND COLD STORAGE CONSTRUCTION

Fred J. Anders

Chas. H. Reimers

Anders & Reimers ARCHITECTS ENGINEERS

314 Erie Bldg. Cleveland, O.

Packing House Specialists

Provision shipments from Chicago for the week ending January 26, with compari-sons, were as follows:

John W. Hall, genial and popular Chicago broker, ate some raw oysters last week and as a result was laid up with ptomaine poisoning. He recovered quickly, however, and left for a business trip through the East Monday night. John will eat oysters east of the Alleghenies only hereafter.

O. C. Willis, general manager for Armour & Company at Omaha, has returned to the branch house end of the business, to the branch house end of the business, from which he was drafted four years ago, when the need was developed at Omaha for leadership such as he could offer. Mr. Willis has assumed the superintendency of the Cleveland territory of Armour & Company, one of the most important in the country.

George Sunderland, well-known packing George Sunderland, well-known packing house products expert, has associated himself with E. G. James in the brokerage business, with offices in the Postal Telegraph Building. The business of Mr. James has grown to such volume, and covers so much ground, that it became necessary for him to add to his staff a man of Mr. Sunderland's experience and capabilities capabilities.

1923 HOG SLAUGHTER A RECORD.

More than 10,000,000 more hogs were slaughtered under Federal meat inspection during the calendar year 1923 than during any previous year, according to figures just made public by the Bureau of Animal Industry, U. S. Department of Agriculture. The number slaughtered during the year was 53,333,708. The best previous record for a calendar year was made in 1922. During that year 43,113,629 hogs were slaughtered.

During December, 1923, not only the best record for the month of December, but for any month, was broken. During that month 5,903,759 hogs were slaughtered under Federal meat inspection. The best previous record for December was made in 1918, during which month 5,661,-890 hogs were slaughtered. The best previous record for any month was made in January, 1919, during which month 5,845,-696 hogs were slaughtered.

C. W. Riley, Jr. BROKER

2109 Union Central Bldg., Cincinnati, O. Provisions, Oils, Greases and Tallows Offerings Solicited

LEON DASHEW

Counselor At Law 15 Park Row **New York**

PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS

Manhattan Building, Chicago, III.

Cable Address, Pacarco

CHICAGO LIVESTOCK.

RECEIPTS.

Cattle.	Calves.	Hogs.	Sheep.
Monday, Jan. 2122,075	2.358	76,535	22,592
Tuesday, Jan. 2212,381	2.074	47,956	18.336
Wednesday, Jan. 2311,969	1.151	32,452	19,228
Thursday, Jan. 24 9,320	3,553	62,710	17,860
Friday, Jan. 25 4,145	681	55,273	12,219
Saturday, Jan. 26 603	136	8,895	1,345
Total for week 60,493	9,958	283.821	91.580
Previous week75,711	14,704	295,293	93,666
Year ago	12,693	233,054	78,859
Two years ago57,137	12,205	206,611	76,978
SHIPME	NTS.		
Monday, Jan. 21 5,497	200	25,672	5,791
Tuesday, Jan. 22 4,311	250	12,163	5,410
3 1 1 1 - Y OD W 177	040		7 000

Monday, Jan. 21 5.497	200	20,012	0,191
Tuesday, Jan. 22 4,311	250	12,163	5,410
Wednesday, Jan. 23 5,177	249	11,792	7,220
Thursday, Jan. 24 4,609	394	14,662	9.417
Friday, Jan. 25 3,079	150	20,608	6,128
Saturday, Jan. 26 257		9,417	1,159
Total for week 22.930	1.243	94.314	35,125
Previous week24,042		74.946	34,787
Year ago19,565	1,668	83,618	21,989
Two years ago 22,435	1,498	76,361	24,027
Receipts at Chicago Stock	Yards 1	thus far	this year

to Jan.	-	υ,		14.1	Ļ1	A	•	, 0	31	.,	pe	 ···	4	•			•	,,,		1924		1923.
Cattle.																			2	51,46	30	235,544
Calves.			0	0.0	0	0 1			0	۰						0	۰	4 .		51,2		56,608 905,428
Hogs Sheep.		۰			0					0	•			۰	۰		0	1,	21	10,00	18	308,624
																						markets for

1924 to Jan. 26	, with	comparisons:	
		Week.	Year to date.
Week ending Ja			3,598,000
Previous week			
Corresponding v	veek, 1	923, 832,000	3,277,000
Corresponding v	veek, 1	922 652,000	2,610,000

	32,000 52,000	$3,277,000 \\ 2,610,000$
Combined receipts at seven pending Jan. 26, 1924, with compa		the week
Week ending Jan. 26189,000	Hogs. 807,00	0 221,000

Week	ending Jan	. 26189,000	807,000	221,000
			840,000	229,000
1923			689,000	212,000
1922		179,000	559,000	205,000
1921			570,000	241,000
1920			567,000	177,000
Con	bined recei	pts at seven mar	kets for	1924 to
Ton	96 and the	corresponding pe	riod for	previous

years:																										_				
																				*Ca						log			eep	
1924																				753	3.	000	9	2.	9	58.0	000	83	4,00	10
1923																				778				2,	7	11,0	000	80	8,00)(
1922	i																			686	3.	000		2.	18	83.0	000	80	7,00)(
1921							٠,						i	i						774	1,	000	0	2,	4]	14,0	000	92	6,00)(
*Ca	3	74	28	í	8	ıŧ		()1	n	a	h	18	١.	8	t	1	L	0	uis	1	and	1	St.		Jose	eph	cor	inte	ed
as cal	t	1	e																											
COA 1						~						-	-		×		_											-1.4		

ns cattle.

Ohicago Stock Yards receipts, average weight and toweks:

																	Averag	e		
														3	Numb	er	weight.	Pr	ices	
													1	r	eceiv	ed.	lbs.	Top. A	verage.	
Wee	k er	d	ir	12		J	A1	n.	2	6				*	282,9	00	230	\$ 7.35	\$ 7.10	
Prev	ious	1	W	96	k										295,2	93	232	7.50	7.15	
1923															233,0		236	8.85	8.15	
1922															206,6		230	9.30	8.65	
1921												٠	ì		219,7	14	231	10.35	9.35	
1920															197,7	91	232	16.00	15.40	
1919											٠				217,6	74	231	17.85		
1918			,												126,6	78	223	16.70	16.20	
1917						٠						٠		,	213,0	87	201	12.15	11.70	
1916			٠			۰						٠			234,1	10	199	8.15	7.90	
1915											٠				169,9	99	225	7.25	7.00	
1914						0					٠	0			170,1	79	225	8.75	8.55	
Av.	191	4-	1	92	23										198,9	00	223	\$11.55	\$11.05	

*Receipts and average weight for week ending Jan. 26, 1924, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

			Cattle.	Hogs.	Sheep.	Lambs.
Week	ending	Jan. 26	.8 9.25	\$ 7.10	\$ 7.65	\$13.40
Previo	us wee	ek	. 9.60	7.15	7.35	13.30
1923			. 9.15	8.15	7.60	13.90
1922			. 7.10	8.65	7.00	13.30
1921			. 8.25	9.35	5.00	10.50
1920				15.40	13.35	20.80
1919			. 15.50	17.51	10.30	16.10
1918				16.20	12.75	17.25
1917			. 10.40	11.70	10.85	14.15
1916			. 8.25	7.90	7.60	10.65
1915			. 7.80	7.00	6.15	8.95
1914			. 8.30	8.55	5.35	7.45
Av. 1	914-192	3	.\$10.10	\$11.05	\$ 8.60	\$13.30

Av. 1914-1923\$10.10 \$11.05 \$ 8.60 \$13.30 Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards for week mentioned:

											-										Cattle.	Hogs.	Sheep.
*Wee	k		6	Y	10	11	I	18	ž			18	ì1	1.		2	6				37,700	193,000	56,200
Prev	iot	18	1		v		36	h	Š												51,669	220,347	58,879
1923																					36,934	149,436	56,870
1922					i		ì			i		ì	ì	i				ì	٠		34,702	130,250	52,951
1921																					36,655	166.076	79,717
1920																					44,187	150,256	42,679
															_								

	50,256	42,679
*Saturday, Jan. 26, estimated.		
Chicago packers hogs slaughtered ending Jan. 19, 1924:	for the	week
Armour & Co		22,600
Anglo-American Provision Co		9,400
Swift & Co		21,400
G. H. Hammond Co		10.200
Morris & Co		23,700
Wilson & Co		
Boyd-Lunham & Co		12,400
Western Packing & Provision Co		21,900
Roberts & Oake		7.800
Miller & Hart.		5,500
Independent Decking Co.		4.000
Independent Packing Co		
Brennan Packing Co		6,800
William Davies Co		
Agar Packing Co		700
Others		32 300

Total. 19
revious week 22
ear ago 16
wo years ago 17
(For Chicago livestock prices see page 38.)

Dry Renderers-

Here's the Patented Williams Grinder for Entrails, Cracklings, Expeller Cake, Etc.

Tough, stringy entrails are easy to grind with the "825" type grinder. Patented chisel pointed hammers (an exclusive Williams feature) reduce the goods with a shearing action and require less power than any other type. No clogging when handling sticky goods. Also widely used to grind cracklings and expeller cake. Wilson & Co. alone purchased 6 this year. Complete data including performance records gladly sent. Write us.

Williams Patent Crusher & Pulv. Co.

2708 N. 9th St., St. Louis, Mo.

CHICAGO W. Van Buren St. NEW YORK

SAN FRANCISCO 67 Second St.



SIR LOIN OF T-BONE RANCH.

How to pick good meat on the city retail market and scenes featuring the fundamental principles of good cattle husbandry are depicted in a three-reel film just released by the U. S. Department of Agriculture

"Sir Loin of T-Bone Ranch," as the film is called, shows western scenes full of color and action, points out the principles fundamental to the production of choice beef on the range, and present lessons to the consumer in the selection of his steak or roast.

The film is for distribution through the Department of Agriculture and the state agricultural college agencies. It can be borrowed for short periods, or may be purchased of the department at the laboratory charge.

WESTERN BUTCHERS' CLEVER AD.

A very clever bit of advertising has been sent out recently by The Western Butchers' Supply Co., San Francisco, Calif. It is a small folding card shaped like a miniature sausage, and colored in natural colors. Printed on both sides is the following: "You're wrong. This sausage was stuffed in a beef bladder! How did it get this way? Look inside."

When opened up, it is found that the card is advertising the Koch patented wire sausage form. This enables the sausage maker to use beef bladders, extra large hog bladders and back ends for making bologna, minced ham sausage, cooked salami, mortadella, or any sausage usually stuffed in beef bungs. It saves tieing and breakage and produces a very uniform product.

Gorman-Brown Engineering Corporation

Specializing in the erection and equipment of

Packing Houses

Vegetable Oil Refineries

Preserved Food Plants

Executive Office
Suite 901, Barrett Building, 40 Rector Street

New York City

Cable Address: "Ernorbrown," New York

Telephone: Bowling Green 0584

Exclusive Engineers, Architects and Builders of the Chain of Packing Houses and diversified staple Food Manufacturing Plants being established by the Confederated Home Abattoirs Corporation

FUTURE PRICES.

No 1 No 2 No 8

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

earl on Actual Caulet Brading Bhunden I			FUIUI	KE PRIC	E5.	
ased on Actual Carlot Trading, Thursday, J 24, 1924	anuary	0	fficial Board of			85.
Green Meats.			SATURDAY.			<i>c</i> n
center Here		LARD-				Close.
8-10 lbs. avg	@14	Mar.		0 11.40	11.50 11.321/2	11.50
10-12 lbs. avg	@14%	May	11.5	21/2 11.521/2	11.45	11.45
14-16 lbg avg	@14%		BELLIES-			
16-18 lbs. avg. 18-20 lbs. avg.	@14½ @14¾	Jan				9.5734
	WITH		RIBS—			0.10
kinned Hams— 14-16 lbs. avg	@15%					9.55
16-18 lbs. avg	@15%	May	9.9	0 9.90	$9.82\frac{1}{2}$	9.821/2
18-20 lbs. avg	@15½ @13½		MONDAY. J	ANUARY 2	8. 1924.	
22-24 lbs. avg	612		Ope			Close.
22-24 lbs. avg. 24-26 lbs. avg. 25-30 lbs. avg.	611 610%	LARD-			230 111	
lenies—		Jan.		2 11.42	11.25	11.25 b
4- 6 lbs. avg	@ 714	May		7 11.37	$11.15 \\ 11.25$	11.17 az 11.25 b
6- 8 lbs. avg	@ 7	July				11.42 az
12-14 ibs. avg	0 7	CLEAR	BELLIES-			
ear Bellies-		Jan				9.57 n 9.70 az
	@1814	MINT		0 10.00	9.97	9.97 an
6- 8 lbs. avg	@111/2	July	10.2	0 10.20	10.20	10.20 az
10-12 lbs. avg	@10%		RIBS—			
14-16 lbs. avg	@101/2	Jan . May	9.7	5 9.77	9.70	9.40 n 9.70 a
Pickled Meats.		July	9.8	5 9.95	9.85	9.85
			TUESDAY, J	ANTIARY S	0 1924	
10-12 lbs. avg14	@1414		Op			Close
12-14 lbs. avg	601416	LARD-	-	en. angn		
12-14 lbs. avg	@141/2	Jan.		7 11.30	11.25 11.15	11.25 a:
18-20 lbs. avg	6@16	May	11.3	5 11.22 7 11.32	11.27	11.20 a 11.30
oiling Hams-		July	11.4	5 11.47	11.42	11.42 a
16-18 lbs. avg	@151/2		BELLIES-			
18-20 lbs, avg	@151/2	Jan.				9.55 n 9.65 a
kinned Hams—		May				9.97
14-16 lbs. avg	@15%	July				10.20 a
16-18 lbs. avg. 18-20 lbs. avg. 20-22 lbs. avg.	@15%		RIBS—			
20-22 lbs. avg	@13 @114	Jan. May	9.7	0 9.72	9.70	9.42 n 9.72 b
24-26 lbs. avg	@1014	July				9.87 a
25-30 lbs. avg	@10		WEDNESDAY	JANUARY	30. 1924	
4- 6 lbs. avg	@ 8	LARD-			00, 1001	
6- 8 lbs. avg	@ 8	2311.442	Op	en. High.	Low.	Close.
8-10 lbs. avg	@ 71/4	Jan.				11.22 a
12-14 lbs. avg	@ 7	Mar. May	11.	$ \begin{array}{ccc} 10 & 11.17 \\ 25 & 11.32 \end{array} $	$11.00 \\ 11.22$	11.10 n 11.30 a
14-16 lbs. avg	@ 7	July	11.4	5 11.45	11.42	11.42 a
ellies (square cut and seedless)— 6-8 lbs. avg	@121/4		BELLIES-			
8-10 lbs, avg	@114	Jan.				9.55 a
10-12 lbs. avg	@101/2	May.				9.62 a 9.92 a
14-16 lbs. avg	@ 101/2	July			* * * *	10.15 a
Des Cala Manta			RIBS-			
Dry Salt Meats.		Jan.	9.5	5 9.65	9.65	9.35 n 9.65 b 9.85 a
xtra ribs, 35-45	@ 914	July			0.00	9.85 a
xtra clears, 35-45. legular plates, 6-8 lear plates, 4-7 owl butts	@ 9¼ @ 7¾ @ 8½		THURSDAY.	JANUARY	31 1094	
lear plates, 4-7	@ 81/4		Open.		1024. Low	Close
at Backs—	. 74	LARD-	- Open.	aarg II.	200 11	
8-10 lbs, avg	@ 8	Jan.	11.1	5 11.25 00 11.02	11.05 11.00	11.05 a 11.02 a
10-12 lbs. avg	@ 8%	Mar.	11.0	10 11.12	11.07	11.07 a
12-14 lbs. avg. 14-16 lbs. avg. 16-18 lbs. avg.	@ 916	May		30 11.30 0 11.40	$11.20 \\ 11.32$	11.20 a 11.32 a
16-18 lbs. avg	@ 9%			22.20		
20-25 lbs. avg	@1014		BELLIES-			9.50 n
lear Bellies—		Mar.	***********			9.57 a
	@ 9%	July				9.90 a 10.10 a
14-16 lbs. avg		2 3				
18-20 lbs. avg	@ 9%	63707	DIDO			
18-20 lbs. avg	@ 9% @ 9% @ 9¼		RIBS-		****	9.35 m
18-20 lbs. avg	@ 9% @ 9% @ 9% @ 9% @ 9%		RIBS—			9.35 n 9.65 a 9.80 a

AND CONTINUOUS PRESSES



For Tankage, Blood, Bone Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world.

We handle waste and by-

Send for Catalogue T.B.

American Process Co. 68 William St. - - New York

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, January 31, 1924, with comparisons, follows:

	Week	Prev.	Cor.
	an. 31.	week.	1923.
Armour & Co		28.031	8,800
Anglo-Amer. Pro. Co	9.077	13,721	5,900
Swift & Co	21,607	28,368	8,700
G. H. Hammond & Co	11,832	13,452	4,700
Morris & Co	22,984	29,702	16,000
Wilson & Co	17,580	17.813	9,800
Boyd-Lunham & Co	11,777	13,333	5,400
Western Pkg. & Pro. Co	21,400	19,800	10,900
Roberts & Oake	8,229	8,389	6,700
Miller & Hart	7,322	5.633	4.600
Independent Packing Co	5,118	3.916	7,700
Brennan Packing Co	8.151	8,297	5,000
Wiliam Davies Co			1,600
Agar Packing Co	200	925	2,300
Others	3,000	3,000	9,200
Total	169,259	202,710	110,300

CHICAGO RETAIL FRESH MEATS

Beef.

No. 1	No. 8. 20 14 20 25 25 18 12 13 10
Lamb.	
Hindquarters	25 28 13 20
Mutton.	
Legs 22 Stew 12½ Shoulders 20 Chops, rlb and loin 35	•::
Pork.	
Loins, whole 8@10 avg. 22 Loins, whole, 10@12 avg. 20 Loins, whole, 12@14 avg. 17 Loins, whole, 14 and over 15 Chops 22 Shoulders Butts Spareribs Hocks Leaf lard, unrendered	@25 @22 @19 @16 @27 @14 @18 @12
Veal.	
Hindquarters 12 12 12 12 13 14 15 15 15 15 15 15 15	@35 @18 @45 @18 @22 @80
Butchers' Offal.	
Suet Shop fat Bones, per 130 lbs. Calf skins Kips Deacons	@ 4 @ 2 @50 @18 @12 @12

CURING MATERIALS.

CORING MAIERIALS.	
Bbls	Sanks.
Double refined saltpetre, gran., L. C. L 6 Crystals	% 6% % 7%
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads. 4 Less than carloads, granulated. 4 Crystals 5 Kegs, 100@130 lbs., 1c more. 5	16 4%
Boric acid, in carloads, powdered, in bbls	916 14 916 15 10
Borax, carloads, powdered, in bbls 5 In ton lots, gran. or powdered, in bbls. 5	
Sait— Granulated, car lots, per ton f. o. b., Chi cago, bulk Medium, car lots, per ton, f. o. b., Chica bulk Rock, car lots, per ton, f. o. b., Chicago.	\$ 8.30 go, 9,30
Raw sugar, 96 basis	@7.121/3 @6.50
and invert Standard, granulated, f. o. b. refinery (net)	@35 @8.75
Plantation, granulated, f. o. b., New Or- leans (less 8 per cent)	@8.50
White clarified, f. o. b. New Orleans	@8.00
Yellow clarified, f. o. b., New Orleans	@7.871/2

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BUTTERINE.

CITICAGO) WIAI	AREI FRICES	1 to 6, natural color, solids, f. e. b. Chleage Cartons, rolls or prints, 1-1b
WHOLESALE FRESH MI	EATS.	DOMESTIC SAUSAGE.	Cartons, rolls or prints, 1-ib
Carcass Beef. Week ending	Cor. week,	Fancy pork sausage, in 1-lb. cartons. Country style sausage, fresh, in link. Country style sausage, fresh in bulk. Country style sausage, smoked. Collage sausage, smoked.	DRY SALT MEATS.
Prime native steers18 @1914	1923. 17 @181/2	Country style sausage, smoked	Extra short clears
Good native steers	14 @16 10 @14	Frankfurts in pork casings	Short clear middles, 60-lb. avg
Helfers, good	12 @17 7 @11 @23	Bologna in beef bungs, choice	Clear bellies, 20@25 lbs
Fore quarters, choice @15	@13	Bologna in cloth, paraffined, choice	Rib bellies, 20@25 lbs
Beef Cuts. Steer Loins, No. 1	@40 @32	Head cheese G11 New England luncheon specialty G22 Liberty luncheon specialty G17 Minced luncheon specialty G17 Minced luncheon specialty G14	Fat backs, 10@12 lbs
Steer Short Loins No 1 6047	@58 @40	Minced luncheon specialty. @14 Tongue sausage @20	Extra short clears
Steer Loin Ends (hips) @28 Steer Loin Ends, No. 2 @27	@28 @26 13 @20	Polish sausage	WHOLESALE SMOKED MEATS.
Steer Short Loins, No. 2 942	13 @20 18 @28 10 @16	DRY SAUSAGE.	
Steer Ribs, No. 1	@30 @26		Regular hams, fancy, 14@16 lbs. @22 Skinned hams, fancy, 16@18 lbs. @23¼ Standard regular hams, 12@16 lbs. 19¼@20 Picules, 6@8 lbs. 19½@20
Cow Ribs, No. 1	@22 @18 @13	Cervelat, choice, in hog bungs	Picnics, 6@8 lbs
Steer Rounds, No. 1	@1414 @1314	Thuringer Cervelat @20 Farmer @24 Holsteiner @22	Standard bacon, 4@8 lbs. @17 Standard bacon, 12@ 14 lbs. @17 Standard bacon strips, 6@7 lbs. @174 Cooked hams, choice, skin on, surplus fat
Steer Chucks, No. 1 @12½ Steer Chucks, No. 2 @12	@11 @10		Cooked harms shales shales and shales for
Cow Chucks	9 @10 6 @ 8 @10	Milano Salami, choice, in hog bungs. @41 B. C. Salami, new condition. @20 Frisses, choice, in hog middles. @36 Genoa style Salami. @51	off, smoked
Medium Plates @11 Briskets, No. 1 @18	$\substack{@ \ 9 \\ @ 16}$	Genoa style Salami @51 Peperoni @29 Mortadella, new condition @20	off, smoked
Steel Faites	@12 @ 6½ @ 5%	Capacola @46 Italian style hams. @38 Virginia style hams. @38	
Fore Shanks @ 6 Hind Shanks @ 41/2	@ 61/2 @ 51/3 @ 41/3 @ 31/3	SAUSAGE IN OIL.	FERTILIZERS, Ground, dried blood
Rolls	@22 @55 @45	Bologna style sausage in beef rounds-	Ground, dried blood
Strip Loins, No. 3	$ \begin{array}{c} @12 \\ @30 \end{array} $	Small tins, 2 to crate. 5.75 Large tins, 1 to crate. 6.50 Frankfurt style sausage in sheep casings—	Unground and crushed blood 3.15@ 3.35
Sirloin Butts, No. 2 @25 Sirloin Butts, No. 3 @18	@26 @17	Small tins, 2 to crate	Ground raw bone, per ton
Beef Tenderloins, No. 1 (215) Beef Tenderloins, No. 2 (265) Rump Buffs 16 (217)	@70 @60 @18	Frankfurt style sausage in pork casings— Small tins, 2 to crate	Unground bone tankage
Flank Steaks	@17 @ 8	Small tins, 2 to crate. 6.50	HODNE HOOFE AND BONFE
Fore Shanks 6 6 Hind Shanks 6 6 Hind Shanks 6 4 49 Rolls 18 629 Strip Loins, No. 1, boneless. 66 Strip Loins, No. 2 66 Strip Loins, No. 2 65 Strip Loins, No. 3 61 Sirloin Butts, No. 1 62 Sirloin Butts, No. 3 62 Sirloin Butts, No. 4 62 Sirloin Butts, No. 5 62 Sirloin Butts, No. 6 65 Rump Butts 16 617 Flank Steaks 9 617 Boneless Chucks 9 615 Hanging Tenderloins 12 615 Hanging Tenderloins 9 610	@ 13 @ 8	SAUSAGE CASINGS.	No. 1 horns \$275.00@300.00 No. 2 horns 225.00@3250.00 No. 3 horns 175.00@200.00 Hoofs, black and striped 40,00@45.00 Hoofs, white 70.00@75.00 Round shin bones, heavies 165.00@175.00 Round shin bones, lights and med 125.00@135.00 Flat shin bones, heavies 90.00@100.00 Flat shin bones, heavies 90.00@100.00 Flat shin bones, heavies 100.00@175.00 Thigh bones, heavies 110.00@120.00 Thigh bones, lights and med 100.00@110.00 Buttock bones 55.00@ 60.00
	8 @10 4 @ 5	(F. O. R. CHICAGO.)	Hoofs, black and striped
Brains, per lb 8 @10 Hearts 3½@ 4½ Tongues	$\begin{array}{cccc} 4 & @ & 5 \\ 28 & @ & 30 \\ & @ & 40 \end{array}$	Beef rounds, domestic, 180 sets, per tierce, per set	Round shin bones, heavies
Tongues 29 030 Sweetbreads 641 Ox-tail, per lb. 7 0310 Fresh Tripe, plain. 04 Fresh Tripe, H. C. 0654 Livers 6 6 8	8 @10	Beef rounds, export, 225 sets, per tierce.	Flat shin bones, lights and med 65.00@ 75.00 Thigh bones, heavies
Fresh Tripe, H. C	@ 5 @ 61/2 61/2@ 9	per set 20@25 Beef middles, 110 sets, per tierce, per set 880 Beef bungs, No. 1, 400 pleces, per tierce, per plece @30	Thigh bones, lights and med
Kidneys, per 1b @ 8½ Veal.	9@ 9%	Beef hungs No 2 400 pleces per tierce.	assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight, packed in double
Choice Carcass	18 @19 14 @17	per piece	clean, uniform as to cut and weight, packed in double bags and carload lots, also well and favorably known to foreign and domestic manufacturers,
Good Carcass 14 @18 Good Saddles 23 @29 Good Backs 12 @14	$\begin{array}{ccc} 20 & @27 \\ 12 & @14 \\ 6 & @10 \end{array}$	Beef bladders, small, per doz	LARD (Unrefined).
Veal Product.	0 @10	Hog casings, medium, f. a. s., per lb @0.90	Prime, steam, cash tierces
Brains, each	$9 @ 10 \\ 56 @ 65$	1b, f. a	Leaf, raw @10.75 Neutral lard @12.75
Calf Livers	20 @30	Hog bungs, export	LARD (Refined). Pure land, kettle rendered, per lb @12.25
Choice Lambs @24 Medium Lambs @22	$\begin{array}{c} @ 25 \\ @ 24 \\ @ 28 \end{array}$	Hog bungs, medium @ 7 Hog bungs, small, prime. @ 5 Hog bungs, narrow, no demand. @ 3	Pare lard, tierces. @12.00 Compound Barrels, %c over tierces; half barrels %c over
Choice Saddles	@28 @27 @20	Hog stomachs, per piece @ 8	Barrels, 1/2c over tierces; half barrels 1/4c over tierces; tubs and pails, 10 to 80 lbs., 1/4c to 1c over tierces.
Choice Fores @20 Medium Fores @18 Lamb Fries, per lb	$ \begin{array}{ccc} & @19 \\ & @26 \end{array} $	VINEGAR PICKLED PRODUCTS.	OLEO OIL AND STEARINE.
Lamb Tongues, each @13 Lamb Kidneys, per lb @25	$ \begin{array}{c} @18 \\ @25 \end{array} $	Regular tripe, 200-lb. bbl. 14.00 Honeycomb tripe, 200-lb. bbl. 16.00 Pocket honeycomb tripe, 200-lb. bbl. 18.00 Pork feet, 200-lb. bbl. 15.50 Pork tongues, 200-lb. bbl. 53.00 Lamb tongues, long cut, 200-lb. bbl. 48.00 Lamb tongues, short cut, 200-lb. bbl. 55.00	- A A A A A A A A A A A A A A A A A A A
Mutton.	@ 714	Pork feet, 200-lb. bbl	Oleo oll, extra 15\%(2015\%) Oleo stock 13\%(2014\) Prime No. 1, oleo oll 12\%(2014\) Prime No. 2, oleo oll 10\%(2011\) No. 3 oleo oll 10\%(2011\) Prime oleo stearine, edible 9\%(2010\) No. 2 oleo stearine, edible 9\%(2010\)
Light Sheep	$\begin{array}{c} @ & 7\frac{1}{2} \\ @ & 12 \\ @ & 10 \end{array}$	Lamb tongues, long cut, 200-lb. bbl	Prime oleo stearine, edible 9% @10 No. 2 oleo stearine, edible 9% @ 9%
Light Saddles @ 16	$egin{pmatrix} @15 \ @6 \ @11 \end{matrix}$	CANNED MEATS.	TALLOWS AND GREASES.
Mutton Legs	. @17	No. ½, No. 1. No. 2. No. 6. Corned beef	Edible tallow, under 2% acid, 35 titre 8 4 9 Fancy tallow, under 2% acid, 43 titre 8 @84 No. 1 tallow, basis 10% f.f.a., 42@43
Mutton Stew @ 7 Sheep Tongues, each @13 Sheep Heads, each @10	@ 61/2 @ 8 @10	Sliced dried beef 1.85 4.00	titre
Fresh Pork, Etc.			No. 1 tallow, Dasis 10% 1.1.a., \$2685 1tre No. 2 tallow, basis 40% f. f. a., 40 titre. 6 @ 64 Prime oleo stearine 9%@10 Choice white grease, max, 4% acid, loose 73.0 81/
Dressed Pigs, 90@110 lbs @ Dressed Hogs	@17 @131/2	Hamburger stasks with	Chicage white grease, max, 4% acid, 1000000000000000000000000000000000000
Pork Loins, 8@10 lbs. avg14 @13½ Logf Lord @11½	@16 @111/3 @44	Vienna style sausage 1.15 2.25 4.15 Veal loaf, medium size 2.00	Yellow grease, 15-20 f. f. a
Spare Ribs @ 7½ Butts @10½	$@10 \\ @13\frac{1}{2}$	Chili con carne with, or without, beans 1.25 Potted meats	VECETABLE OILS
Hocks	@11 @ 71/3 @11	BARRELED PORK AND BEEF.	Cutton seed oil—White, deodorized, in bbls. 12% @18 Yellow, deodorized, in bbls
Tails (@11	@ 9	Mess pork, regular	P. S. Y., loose, Chicago
Pigs' Feet	@ 6	Family back pork, 35 to 45 pieces. 25.50 Clear back pork, 40 to 50 pieces. 27.00	Texas 44/6 4% Linseed oil, loose, per gal. 681 Cor, oil loose 98/6 974
Blade Meat	@ 61/2	Mess pork, regular. \$22.25 Family back pork, 20 to 34 pleces. 24.50 Family back pork, 35 to 45 pleces. 25.50 Clear back pork, 40 to 50 pleces. 27.00 Clear plate pork, 35 to 45 pleces. 21.75 Clear plate work, 35 to 45 pleces. 21.75 Bean pork 19.50 Brisket pork 19.50	Cotton seed oil—White, decdorized, in bbis. 12% 218 Yellow, deodorized, in bbis. 12% 2128 Yellow, deodorized, in bbis. 12% 2124 P. S. Y. soap grade, loose. 10 2010½ P. S. Y. loose, Chicago. 10% 2011 Soap stock, bbis, concen. 65%, f. o. b Texas b4% 20 Cor oil, loose, per gal 20 Cor oil, loose, per gal 20 Cor oil, loose 9% 20 Cocoanut Oil, seller tank, f. o. b. coast. 8% 20 S%
Neck Bones	@ 3½ @ 3 @11½	Bean pork 19.50 Brisket pork 19.50 Plate beef 18.00 Extra plate beef, 200-lb, barrels 19.00	
Pork Hearts @ 3½ Pork Kidneys, per lb @ 5	@ 4		Frime lard oil. 13% @14½ Fxtra winter strained lard oil. 12 @12½ Extra lard oil. 11¼ @11½ Extra No. 1 lard. 10¼ @10½ No. 1 lard oil. 9½ @10½ No. 2 lard oil. 9½ @10½ Pre neatsfoot oil. 13½ @14 Extra neatsfoot oil. 10¼ @10½ No. 1 neatsfoot oil. 10½ @10½ Acidless tallow oil. 10 @10½
Slip Bones @ 9	@16 @ 9 @ 8	COOPERAGE. Ash pork barrels, black fron hoops\$1.60@1.62%	Extra No. 1 lard. 1014@10% No. 1 lard oil. 9%@1014
Prains	@10 @12	Oak pork barrels, black iron hoops 1.80@1.82% Ash pork barrels, galv. iron hoops 1.80@1.82%	No. 2 lard oil. 94 94 Pere neatsfoot oil. 134 914 Extra neatsfoot oil 1014 60104
Hams	@20 @12	Ash pork barrels, black iron hoops \$1.00@1.62½ Oak pork barrels, black iron hoops 1.80@1.82½ Ash pork barrels, galv. iron hoops 1.80@1.82½ Red oak lard tierces	No. 1 neatsfoot oil. 9% @10% Acidless tallow oil
Bellies @13%	(f) 20	Water Charles and the Control of the	

Retail Section

KANSAS CITY MEAT COUNCIL.

The Meat Council of Greater Kansas City was organized on Monday, January 28, following a meat trade meeting held at the City Club in Kansas City on Thursday evening, January 24. The regular membership of the council was selected at this time.

The meeting was an enthusiastic one, attended by about 250 retailers and packers' salemen. Men well known in the livestock and packing industries and retailers' organization work addressed the meeting. Among them were J. T. Russell, president, National Association of Meat Councils; W. W. Woods, vice president, Institute of American Meat Packers, Chicago; J. H. Mercer of the National Livestock and Meat Board, Topeka, Kans.; H. C. Balsiger, secretary, National Retail Grocers' Association, Kansas City, Mo., and P. B. Diltz, prominent retailer of Kansas City, Kans.

The organization work was promoted by D. W. Martin, assistant secretary, National Association of Meat Councils, with the cooperation of an organization committee composed of W. B. Schneider, C. S. Mewborn, George Croner, P. B. Diltz, I. A. Horstman and L. F. Cochran, all prominent retailers. To introduce the council movement to retailers of Greater Kansas City, 5,000 envelope slips were distributed to retailers through packers' salesmen, and placards announcing the meeting were displayed in all wholesale markets. In addition a letter mailed first class was sent to 1,500 dealers in Greater Kansas City.

The following men were selected as members of the council:

Retailers.—J. D. McCall, Ed. Haungs, James Harline, Fred Arnold, W. B. Schneider, George G. Croner, P. B. Deltz, C. S. Mewborn, I. A. Horstman, Adrian Delvaux, John Flater, William Burnett, Ernest Neuer, Sam McCaughey.

Packer Representatives.—H. B. Mason, T. Crawford, Robert Cook, L. J. Stoos, F. R. Fagan, H. C. Bullock, B. Means, Joseph Baum, George Schloller, G. E. Brooks, Mr. Hill, L. Faulkner, Al. Veatch, I. E. Johnson.

J. E. Johnson.

At the first meeting of the council, held Monday, January 28, at Hotel Baltimore, the organization was perfected by the election of the principal officers and the selection of the chairmen and personnel of the various committees comprising the coun-The principal officers are: W. B. Schneider, retailer, chairman; R. S. Cook, vice chairman, Wilson and Company; A. T. Lowry, secretary-treasurer, member of the National Livestock and Meat Board.

The chairmen and personnel of the vari-

ous committees are

Executive Committee.—Retailer representatives P. B. Deltz, chairman; I. A. Horstman, George Croner, Ernest Neuer, C. S. Mewborn. Packer representatives: T. Crawford, H. B. Mason, R. Fagan, George Brooks, George Schloller. Committee on Public Relations.—Packer representatives: H. B. Mason, chairman; L. J. Stoos, T. Crawford. Retailer repre-

sentatives: W. B. Schneider, A. Delyaux, E. Neuer.

Committee on Merchandising Problems. Retailer representatives: Jas. Harline, chairman; S. McCaughey, J. D. McCall, Ed. Haungs. Packer representatives: A. Veatch, H. C. Bullock, Geo. Brooks, F. P. Fagen.

Committee on Marketing Information. Committee on Marketing Information.—Packer representatives: L. J. Stoos, chairman; R. S. Cook, T. Crawford, L. Faulkner, Joseph Baum. Retailer representatives: C. S. Mewborn, Fred Arnold, Geo. Croner, S. McCaughey, I. A. Horstman. Committee on Trade Relations.—Retailer representatives: J. D. McCall, chairman; Wm. Burnett, John Flater, Fred Arnold, P. B. Diltz. Packer representatives: J. E. Johnson, Mr. Hill, A. Veatch, R. S. Cook, B. Means.

The Meat Council marks the beginning of a new era for the meat industry in Greater Kansas City. The immediate plans of the Council call for meat cutting demonstrations, with food and cookery talks, before women's clubs and other civic organizations. Meetings for the trade will also be held at regular intervals to promote better trade relations, improved merchandising practices in the handling of meats, and to present the facts of the industry to the consumer in a constructive manner.

MEAT DISPLAY MEETING.

Final arrangements for the display features to be seen at the big meat trade meeting on Wednesday, February 6, were completed at a meeting Wednesday of the Committee on Display of the Meat Council of Chicago. This meeting, which will be held at the Ashland Boulevard Auditorium, 328 South Ashland avenue, is expected to be one of the most enthusiastic gatherings of its kind ever held. This

How to Run a Meat Shop

Secrets of success and failure in the retail meat business are told in a study of retail meat stores in leading cities recently made by Dr. Horace Secrist, head of the Bureau of Business Research of Northwestern University, and the leading authority of the country on retail methods.

This study showed what it cost retailers to do business and where their costs varied. It revealed the secrets of success and failure in the stores studied, and it gave the actual figures.

This report has created wide interest in meat circles, both retail and wholesale. It was printed in full in THE NATIONAL PROVIS-IONER of August 18. Copies of it may be had by sending a 2-cent stamp, with your name and addresss, to The Editor, The Na-TIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

is evident from the interest expressed by dealers in all parts of the city. The success of the previous meat trade meetings also gives assurance of the interest and value of the one to be held next Wednesday night.

An unusually attractive program has been arranged for the evening. The speakers will be Sol Westerfield, a wellknown Chicago retailer, who will emphasize to the dealer the value of adequate display of products and will relate from his own experience how showing goods increased sales; John A. Hawkinson, president of Allied Packers, Inc., and vice president of the National Association of Meat Councils, a recognized authority on merchandising problems; George Pauli, president of the Central Association of the United Master Butchers of Chicago, and R. H. Gifford, of Swift & Company, well known to nearly every one in the meat business.

John T. Russell, president of the National Association of Meat Councils, and nationally known retailer, will preside. As a climax to the evening program, the popular meat product made famous by Ed Levy's crusade from Chicago to the Coast "red hots"-will be served in liberal quantities.

The meeting is called for eight o'clock, but all who attend are urged to come early so as to have plenty of time to inspect the model window and counter displays which will be a feature of the meeting. These displays will be adapted to any type of store, and therefore should hold considerable suggestive value for every dealer. Principal among these displays will be that of ready-to-eat meat products. Other displays will include fresh and smoked meats.

MEAT IN GREAT BRITAIN.

The United Kingdom is the world's greatest meat importing nation, yet in the decade preceding the war produced nearly 60 per cent of her total meat supplies, says the U. S. Department of Agriculture.

Per capita consumption of meat was decreasing before the war. The most rapid decrease, however, occurred from 1918 to 1921. Consumption is still below pre-war figures, although it is now increasing. Population of the United Kingdom is growing faster than the meat supply.

Beef and veal constitue about 48 per cent of the total meat supply in the United Kingdom. About 30 per cent of the supply is pig meat, and practically all of the balance, 22 per cent, is mutton and lamb.

Numbers of cattle and hogs in 1922 and 1923 have increased over 1913, in most of the United Kingdom sources of supply, but there has been a considerable decrease in the number of sheep in countries exporting mutton and lamb.

Prices of pork in England show an upward trend from 1900 to 1922, and mutton prices have been slightly downward.

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LOCAL AND PERSONAL.

H. E. Smith has sold his grocery and meat market in Middletown, N. Y., to Angus Terwilliger and his son George.

F. J. Hoffman has sold his meat market fixtures in Madison, Wis., to George L.

W. E. Pierpont, who recently bought the Billy West meat market in the Central market, Portland, Ore., has completely renovated and remodeled it.

Frank Linder has opened a new meat market at 30 Kentucky avenue, Indianapolis, Ind.

A new grocery and meat market has been opened at 1302 W. 28th street, In-dianapolis, Ind., by Lyman Skires. Richard Willard and Ronald Race are

about to start a meat market in Coupe-ville, Wash.

Charles M. Mathias has sold his meat market in Sumner, Wash., to Leville & Ruscher.

A new meat market has been opened in Arlington, Wash., by Louis Hay.

Several improvements have been made on George Kohlhagen's Economy Meat Market, Roseburg, Ore.

John Maas has opened a meat market in South Tacoma, Wash.

Hanes Olney has sold his interest in the City Meat Market, Culdesac, Idaho, to his partner, A. Saxe.

The Peoples Meat Company has opened a meat market at 309 East Washington street, Indianapolis, Ind.

W. C. Klocksien has opened a new meat market in Jackson, Mich.

Sloan H. Lawrence has bought the interest of his partner in the meat market formerly known as Zeiser & Lawrence, Gloversville, N. Y.

A new meat market and grocery will shortly be opened at Thief River Falls, N. D., by T. P. Rockney and C. Rockney.

F. W. Lewis has sold his meat market in Watertown, N. Y., to J. F. Maloney.

John A. Mundy has sold his meat market and grocery in Jonesville, Mich., to F. C. Nulf.

The grocery and meat market of H. C. Hall & Son, Union City, Mich., has been sold to the Rathburn Supply Co.

The Buffalo Lake Mercantile Company, Buffalo Lake, Minn., has sold its meat business to Mrs. Anna Fleischman.

The meat market of Balow and Kerin, Golva, N. D., was recently destroyed by fire.

The Lucas Meat Market, Spelter City, Okla., was recently destroyed by fire.

A new meat market will soon be opened Appleton, Wis., by Charles Minlschmidt.

Ed. Schneider has sold his meat market in Kewaunee, Wis., to Ed. Langenkamp.

Tony Mlynar has bought the meat business of Frank Ruhe and Fred Leu, Reedsport, Ore.

A. L. Johnson has leased the Fountain Market at 2404 Meridian avenue, Belling-ham, Wash., from Geo. A. Henson.

Henry Rhode has purchased the meat business of John Kersenbrock, Osmond, Nebr.

B. M. Davis & Sons have purchased

B. M. Davis & Sons nave purchased the Ross Edwards stock of meats and groceries in Beaver City, Nebr.

The meat market of A. L. Bishop, Bartlett, Nebr., has been destroyed by fire.

L. A. Meeks has sold the City Meat Market in Pawhuska, Okla., to Drake & Callagher.

Market in Pawnuska, Okia., to Gallagher.
W. W. Barrett is about to engage in the meat business in Frankfort, Kas.
Fred King is about to engage in the meat business at 111 N. Summit street, Arkansas City, Kans.
S. S. Spangler has sold his meat market in Independence, Kas., to J. W. Keenan.



John Thomas has purchased the meat market of Jim Klema, Ellsworth, Kas. H. T. Freese and others have opened a meat market at 220 W. 6th street, Pitts-

burg, Kas.

Jos. D. LeValley has purchased the meat market at 4741 Hamilton avenue, Detroit, Mich., from Abraham Michel.

Hal Wesley has sold his meat market at 2444 Woodward avenue, Detroit, Mich.,

at 2444 Woodward avenue, Detroit, Mich., to Miller & Son.

C. M. Perry has engaged in the meat and grocery business at Sunland, Cal.

F. L. Anderson has sold his meat and grocery business at 379 Williams street, San Jose, Cal., to Wm. J. Love.

Robert L. Louden has engaged in the meat business at Monterey Calif

Robert L. Louden has engaged in the meat business at Monterey, Calif.
E. C. Reiman has sold the Quality Market, St. Marie, Ida., to Harry Caines.
Louis Hoy has opened a meat and vegetable market in Arlington, Wash.
H. Heaston has sold his meat business at 1012 Belmont, Portland, Ore., to Al Ouick

Quick. Robert Bevins has succeeded to the meat business of Bevins & Owen, Toledo, Wash.

Jack Pickard has purchased the meat market of A. W. Lewis, Gold Hill, Ore.

DUTCH EATING MORE MEAT.

The consumption of fresh meat in the Netherlands has increased from 151/2 kilograms per capita in 1912 to 17 kilograms in 1921, and while the stock of slaughtered cattle supplies the meat market to a great extent, it is insufficient for home requirements, according to reports to the Commerce Department. Most of the animals eaten for beef are cows that have ceased to be profitable as milkers; however, there is also a tremendous trade in veal.

Imports of frozen, smoked and dried, salted and fresh meats during the war were negligible; however, there was a marked increase thereafter, 1919 being a record year. During 1922 the imports of frozen meats dropped off again when more cattle was slaughtered and more fresh meat was being imported. This continued through the first six months of 1923, but during the last four months the consumption of frozen meat shows a tendency to

The bulk of fresh meat (mostly beef) is imported from Denmark, the salted and smoked meat (mostly pork and bacon)

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THE WM. G. BELL CO. **BOSTON** ទីពេលពេលពេលពេលពេលពេលពេលពេលពេលពេល

from the United States, and the frozen meat (mostly beef) from the Argentina, either direct or via England. Formerly frozen beef for Dutch consumption was bought on the London market, but this is confined now to the purchase of a few chilled quarters.

No restrictions attend the sale of frozen beef except in the city of Amsterdam, where this is a municipal monopoly. The sale, however, is confined to the large cities owing to the high cost of freight rates, except on carload lots; the main buyers are Amsterdam and The Hague. During the summer a very good trade is also carried on with the many seaside resorts, mainly hotels. Frozen meat is reretailed chiefly to the working classes.

NEWARK FURNISHES SCALES.

The Newark Butcher Supply Co., Newark, N. J., is furnishing 100 Chatillon quick stop sales for the new \$5,000,000 Center Market at Newark, N. J. scales, all finished in white enamel, with a white enamel stand, show up well in this handsome market. In addition to the scales the company is furnishing a large number of meat blocks and other equip-

New York Section

Donald Mackenzie of Swift & Company, Chicago, is in New York this week.

T. W. Taliaferro, president of Hammond-Standish Co., Detroit, Mich., has been in the city.

M. C. Teufel, president Theurer-Norton Provision Co., Cleveland, Ohio, has been visiting New York.

A. A. Dacey, beef department, and J. M. Ward, butterine department, Wilson & Company, Chicago, were in New York this

John E. Wagner, treasurer, Cudahy Packing Co., Chicago, paid New York a visit this week.

Rosetta Van Gelder, the daughter of Mr. and Mrs. David Van Gelder, graduated from elementary school on Wednesday of this week.

Among the Armour visitors to New York this week were T. J. McCormack and W. H. Raymond of the Armour Soap Works, at Chicago.

Prices realized on Swift & Company's sales of carcass beef in New York City for week ending January 26 on shipments sold out ranged from 9.00 cents to 18.00 cents per pound, and averaged 14.84 cents per

The Brooklyn Branch, United Master Butchers of America, will hold a special open meeting on Wednesday, February 6, in the Butchers Building, 641 Atlantic Avenue, Brooklyn, to which all master butchers are invited.

Mrs. Charles Hembdt, corresponding secretary of the Ladies' Auxiliary, Master Butchers of America, has had just another of her usual busy weeks. Tuesday special meeting of the auxiliary, evening graduation of her brother and Wednesday graduating exercises of the school in which she is taking an active interest.

The committee for the ball of the South Brooklyn Branch, United Master Butchers of America, reports that the dance to be held on Washington's Birthday eve, February 21st, will be a most successful affair, judging from present in-dications and the amount of time and energy the committee is devoting to the details.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending January 26: Meat—Manhattan, 5035 lbs.; Bronx, 64 lbs.; Queens, 38 lbs.; total, 5137 lbs. Fish—Manhattan, 720 lbs.; Brooklyn, 113 lbs.; Queens, 59 lbs.; total, 892 lbs. Poultry and game—Manhattan, 312 lbs.; Brooklyn, 12 lbs.; total, 324 lbs.

BUTCHERS' LADIES' AUXILIARY.

In conformity with the schedule mapped out by the Ladies' Auxiliary, United Master Butchers of America, for the year 1924, that all meetings would be interesting, the one held on Wednesday of last week took the form of a meat-cooking demonstration. The demonstration was made by Charles Thiebauth, assisted by Mrs. R. Schumacher, and the members were keen observers from start to finish. The cooker is not cumbersome, being about the size of the usual cooking vessel, the compartments for the different ingredients being arranged in tiers. Pot roast, potatoes and apple sauce were cooked in the one vessel in schedule time and a goodly portion was served to more than twenty people. The demonstration was interesting to the housewife, showing how a meal could be cooked in a short time, especially for the unexpected guests.

The matter of an affair to celebrate the first birthday of the auxiliary was discussed. It was decided to have a Leap Year dance, and the following committee was appointed: Mrs. George Kramer, chairman; Mrs. Charles Hembdt, secretary; Miss M. B. Phillips, treasurer; Mrs. Fred Hirsch, floor manager, and Mrs. Frank P. Burck and Mrs. B. Nathanson, assistant floor managers. A special meeting of the auxiliary was held on Tuesday of this week, when it was decided that the Leap Year dance would be held at the Hotel Commodore on March 6th. Further details are to be announced later.

HEIGHTS BUTCHERS MEET.

There was an excellent attendance at the meeting of the Washington Heights Branch, United Master Butchers of America, on Monday evening. It was, in fact, one of the most enthusiastic and largest meetings ever held by this branch. A committee was apointed to call upon the thirty-five applicants whose names were read. There was a very interesting talk on taxation by H. Lefker. The various committees reported progress.

Mr. George Kramer spoke on compensation insurance, outlining developments to date. Mr. Kramer has made a thorough study of compensation insurance as conducted by others, and was able to give a very clear idea of the work and the most simplified forms. He also cited some of the requirements which the company had met with in reference to state insurance laws and stated that in a very short time, probably within two weeks, the company would be in operation. His talk was enthusiastically received and caused so much confidence among the members that several thousand dollars were subscribed to the surplus fund now being raised by the various branches and members of the association. Mr. Kramer also spoke on the New York Calfskin Association and led an interesting discussion on contracts for ice service for the coming year

name of the branch has been changed to Washington Heights and West Harlem Branch of the United Master Butchers of America

America.

In addition to Mr. George Kramer, other visitors were A. F. Grimm and Louis Goldstein. Mr. Joseph Eschelbacher, chairman of the ball committee, reported excellent progress on the annual entertainment and ball, to be held on Monday, February 11th, at the Elsmere, 80 West 126th street, and spoke in the highest terms of the work being done for its success by Secretary Julius Schoenbach.

BUTCHERS CASUALTY INSURANCE

At a meeting of the tentative board of directors of the New York Butchers' Casualty Insurance Company on Friday evening, January 21st, the final steps in organization was accomplished. tentative board and officers were elected permanently, with George Kramer, president of Ye Olde New York Branch, as chairman. The directors and officers are as follows: Chairman, George Kramer; treasurer, Samuel Heyman; secretary, Walter Elsass; attorney, Emanuel Celler; directors, Moe Loeb, Louis Goldstein, Fred Hirsch, R. Schumacher, Philip Gerard, Charles Hembdt, Joseph Eschelbacher, O. E. Jahrsdorfer, Albert Rosen, Chas. Grismer, David Van Gelder, Louis Bender, Charles Raedle, J. Kossman, Simon Levy, and Isidore Bloch.

The company has met with all the requirements of the New York state insurance laws, the charter for the company having been submitted and approved by the State Superintendent of Insurance, and is now in a position to accept applica-

tions for policies.

Some idea may be gotten of the enthusiasm and faith of the promoters behind this project by the ready support given financially by the board of directors.

The necessary surplus of \$50,000 required to begin imprediate coertions was sub-

The necessary surplus of \$50,000 required to begin immediate operation was subscribed within a few minutes after a suggestion by the chairman that this money be raised among the board of directors and members of the local branches of the Master Butchers Association.

"This surplus puts the company in a substantial condition to begin operation, and should serve as an inspiration to all butchers of Greater New York to immediately place their applications for compensation insurance with the Butchers' Casualty Insurance Company," says a New York retailer.

"It should be borne in mind that the retail meat industry as an insurance risk

retail meat industry as an insurance risk is rated as much less hazardous than many other industries which are carrying their own compensation insurance on a mutual basis with success. It is the risk of this nature on which the stock com-panies make such tremendous profits, and the possibilities of these profits being re-turned to the policy holder of a mutually-conducted organization are most encour-

"The dividends to be earned, it should be understood, will go directly into the pockets of the policy holders; not to stockholders, not to the directors, but for the mutual benefit of the retail butchers who are members of the Master Butchers' Association. It is strictly a butchers' in-surance company, of the butcher, for the butcher and by the butcher."



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and watch your sales and profits grow. People like and buy packaged foods that are neat and attractive. Identify your products-give them individuality by the use of this super-attractive snow-white woodfiber package. Ask for samples and other interesting information.



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MONO SERVICE COMPANY NEWARK, NEW JERSEY

Myles Pure Salt

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Large packers such as Swift & Company, Armour & Company, and other packers have found best results using our 99.84% PURE SALT in dry salting, pickle, hides, capping, being best account of no moisture and purity—less shrinkage.

A trial will convince you

HIGBIE SALT CO.

Fred K. Higbie, Pres.

111 W. Washington Street, Chicago, Ill.



Dept. N. DETROIT, MICH.

Baskets

Jos. Himmelsbach, M. E. Otto S. Schlich, C. E.

Himmelsbach & Schlich
ENGINEERS AND ARCHITECTS
Specializing in Packing Houses, Abattoirs, Ice Making and Refrigerating
Plants. Lard and Pat Rendering Plants,
011 Refineries.

NEW YORK 136 Liberty Street

The annual meeting of the stockholders of the Brooklyn Retail Butchers' Corporation was held on Wednesday evening in their own building. Election of officers for the year 1924 was one of the features, and subjects of general interest to the stockholders were discussed.



Specialists in this line for over 50 years

Protect Your Cured Products

In the curing of meat products the initial expense makes it absolutely imperative that all chances for failure in the process of curing be eliminated—and not the least chance for this failure lies in the proper selecting of the curing cask.

Dependable goods conservatively priced make Hauser-Stander products renowned the world over. Catalog sent on request.

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MEAT COVERINGS

All Kinds of Stockinette and Knit Bags for

Beef Calf Sheep Hogs

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One of the Giffel Sales Co's. aluminum bodies in use by Hughes-Curry Packing Co., Anderson,

Reduce Your Delivery Costs

Several packers have done this very thing by using our pure aluminum air tight panel body

Requires no ice or refrigeration of any kind. Insulation and air tight aluminum body hold the cold air in.

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Further details furnished on request

GIFFEL SALES COMPANY

845 LaFayette Avenue

Terre Haute, Ind.

NEW YORK MA	RKET PRICES FRESH PORK CUTS.	Wetsern, 43 to 47 lbs. to dozen, lb27 @29 Western, 36 to 42 lbs. to dozen, lb25 @27 Western, 30 to 35 lbs. to dozen, lb22 @24 Fowls—Fresh—dry packed, corn fed—barrels:
LIVE CATTLE. ers, medium and heavy	Fresh PORK CUIS. Fresh pork loins, Western, 10-12 lbs. avg14 @15 Fresh pork tenderloins	Western, dry packed, 5 lbs. and over, lb.28 @30 Western, dry packed, 4½ lbs. each, lb28 @30 Western, dry packed, 3½ lbs. each, lb24 @26 Western, dry packed, boxes, 3 lbs. and
lls, bolegna	Frozen pork tenderloins	under,
	Shoulders, Western, 10@12 lbs. avg10 @12 Butts, boneless, Western15 @16	Old Cocks—dry packed—boxes or bbls. Western dry picked, boxes
lves, veal, common to medium	Butts, regular Western	Ducks— Maryland, lb
LIVE SHEEP AND LAMBS.	Fresh picnic hams, Western, 6@8 lbs. avg.10 @11 Extra lean pork trimmings	White, 12 lbs. to dozen, per dozen10.00@11.
mbs, prime, 100 lbs	Regular pork trimmings, 50%, lean	White, 10 lbs. to dozen, per dozen 8.00@ 9.0 Culls, per doz
LIVE HOGS.	BONES, HOOFS AND HORNS.	LIVE POULTRY. Broilers, via express
ogs, heavy 7.30@7.50 ogs, medium 7.50@7.75 ogs, 140 lbs. 7.50@7.75 ogs, under 70 lbs @6.50 oughs 46.25	Round shin bones, avg. 48 to 50 lbs per 100 pcs. Flat shin bones, avg. 40 to 45 lbs per 15.00@195.00 Black hoofs, per ton. 40.00@ 50.00 Striped hoofs, per ton. 40.00@ 50.00	Old roosters, via freight.
DRESSED BEEF. CITY DRESSED.	White hoofs, per ton	
hoice, native, heavy	100 pcs. (2140.00 Horns, avg. 7½ oz. and over, No. 1s300.00@325.00 Horns, avg. 7½ oz. and over, No. 2s250.00@275.00	BUTTER. Creamery, extra (92 score)
ative, common to fair	Horns, avg. 7½ oz. and over, No. 3s200.00@225.00 FANCY MEATS.	Creamery, seconds
ative steers, 600@800 lbs	Fresh steer tongues, untrimmed. @30c a pou id	EGGS.
Testern steers, 600@800 lbs	Fresh steer tongues, L. C. trim'd @38c a pound Calves, heads, scalded @65c a piece Sweetbreads, veal @75c a pair	Fresh gathered, extras, per doz
ood to choice cows	Sweetbreads, beef	Fresh gathered, checks, fair to choice, dry.25 @31
resh bologna bulls 8 @ 81/2	Mutton kidneys @ 8c each Livers, beef @ 23c a pound	FERTILIZER MATERIALS.
BEEF CUTS.	Oxtails @16c each Hearts, beef @ 7c a pound	BASIS NEW YORK DELIVERY. Ammoniates.
Western. City. 0. 1 ribs	Reef hanging tenders	Ammonium sulphate, bulk, f. o. b works, per 100 lbs
o. 2 ribs	BUTCHER'S FAT.	Ammonium sulphate, double bags, per 100 lbs., f. a. s., New York @ 2.9
o. 1 loins @32 32 @34	Shop fat @ 2½ Breast fat @ 4	Blood, dried, 15-16% per unit @ 4.0 Fish scrap, dried,11% ammonia, 15%
o. 3 loins @13 24 @27	Edible suet	B. P. L., bulk, f. o. b. fish factory nomi
6. 1 hinds and ribs26 @28 22 @27 6. 2 hinds and ribs23 @24 19 @21	Bones	Fish scrap, acidulated, 6% ammonia.
To. 3 hinds and ribs19 @20 17 @18 To. 1 rounds	SPICES.	3% A. P. A., f. o. b. fish factory. 3.75 and Soda Nitrate, in bags, 100 lbs., spot @ 2.4
70. 2 rounds	Whole. Ground. Pepper, Sing., white	Soda nitrate, in bags, futures 2.45@ 2.4 Tankage, ground, 10% ammonia, 15%
50. 1 chucks	Pepper, Sing., black	B. P. L., bulk
No. 3 chucks 7 @ 8 9 @10	Allspice	Phosphates.
colognas	Coriander 10½ 13½ Cloves 34 39	Bone meal, steamed, 3 and 50 bags
Rolls, reg., 4@6 lbs. avg	Ginger 21 24	Bone meal, raw, 41/2 and 50 bags
Penderloins, 5@6 lbs. avg	CURING MATERIALS.	per ton
DRESSED CALVES.	Bags.	Kalnit, 12.40% bulk, per ton
Prime	In lots of less than 25 bbls.: Bbls. per lb. Double refined saltpetre, granulated 6% 6%	Muriate in bags, basis 80% per ton.
Fedium	Double refined saltpetre, small crystals. 7% 7% Double refined nitrate soda, granulated. 4% 4%	Sulphate, in bags, basis 90%, per ton
ommon14 @15	Double refined nitrate soda, crystals 5% 5% In 25 barrel lots:	BUTTER AT FOUR MARKETS.
DRESSED HOGS.	Double refined saltpetre, granulated 6% 6% Double refined saltpetre, small crystals 7% 7%	Wholesale prices of 92 score butter Chicago, New York, Boston and Philad
Iogs, heavy @10½ Hogs, 180 lbs. @10%	Double refined nitrate soda, granulated 4% 41% Double refined nitrate soda, crystals 5% 5	phia for the week of January 18 to 24:
Hogs, 160 lbs@11%	Carload lots:	The chicago 18 10 21 22 23 25 250½ 50½ 50 50 50
Hogs, 140 lbs. @11% Pigs, 80 lbs. @11%	Double refined nitrate of soda, granulated 4% 4% Double refined nitrate of soda, crystals. 5 4% GREEN CALFSKINS.	New York
DRESSED SHEEP AND LAMBS.	Kip. H kip.	Wholesale prices of carlots, fresh c tralized butter, 90 score, at Chicago:
Lambs, choice spring	5-9 9 ¹ / ₂ -12 ¹ / ₂ 12 ¹ / ₄ -14 14-18 18 un. Prime No. 1 veals. 21 2.40 2.65 2.90 3.75 Prime No. 2 veals. 19 2.20 2.40 2.65 3.50	51 50 50 50 50¼@50½ Receipts of butter by cities (tubs):
Sheep, choice 17 @18 Sheep, medium to good 14 @16	Buttermilk No. 1. 18 2.05 2.30 2.55 Buttermilk No. 2. 16 1.85 2.05 2.30	This Last Last -Since Jan.
Sheep, culls	Branded, grubby . 13 1.45 1.65 1.90 2.30 No. 3	week. week. year. 1924. 192 Chicago 32,064 37,072 27,356 168,169 172 New York .22,783 31,634 46,358 161,810 221 Boston 9,628 12,807 14,701 55,274 48
SMORED MEATS. Hams, 8@10 lbs. avg	FRESH KILLED.	Philadelphia 11,567 10,213 12,425 53,444 56
	Fowls-Fresh-dry packed, mllk fed-12 to box: Western, 60 to 65 lbs, to dozen, lb32 @33	Total76,042 91,726 100,840 438,697 502 Cold storage movement (lbs.):
Hems, 10@12 lbs. avg		Cor.
Hams, 12@14 lbs. avg	Western, 48 to 54 lbs. to dozen, lb31 @32	Into Out of On hand of w
Hams, 12@14 lbs. avg. 18½@19 Picnics, 4@6 lbs. avg. 12 @12½ Picnics, 6@8 lbs. avg. 11½@12 Bollettes, 6@8 lbs. avg. 14 @15	Western, 48 to 54 lbs. to dozen, lb	Into Out of On hand of w storage, storage, Jan. 24, 192 Chicago 5.240 131.028 2.057.033 4.77
Hams, 12@14 lbs. avg. 18½@19 Picnics, 4@6 lbs. avg. 12 @12½ Picnics, 0@8 lbs. avg. 11½@12	Western, 43 to 47 lbs. to dozen, lb29 @30	Into Out of On hand of w storage, storage, Jan. 24. 192

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